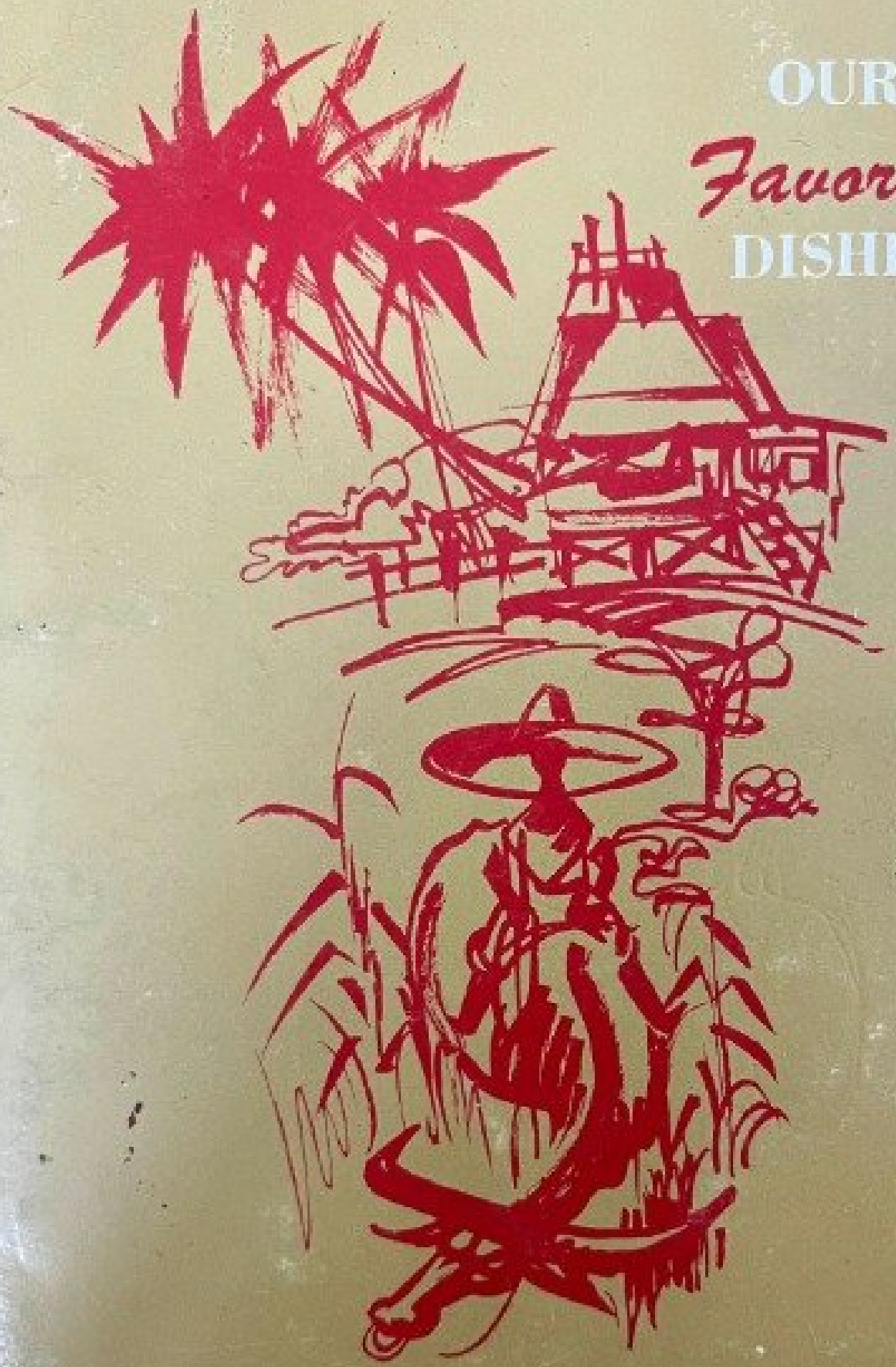
OUR *Favorite* DISHES



CLARK AIR BASE ● PHILIPPINES ● 1966

OUR FAVORITE DISHES

Purpose

PROTESTANT WOMEN OF THE CHAPEL

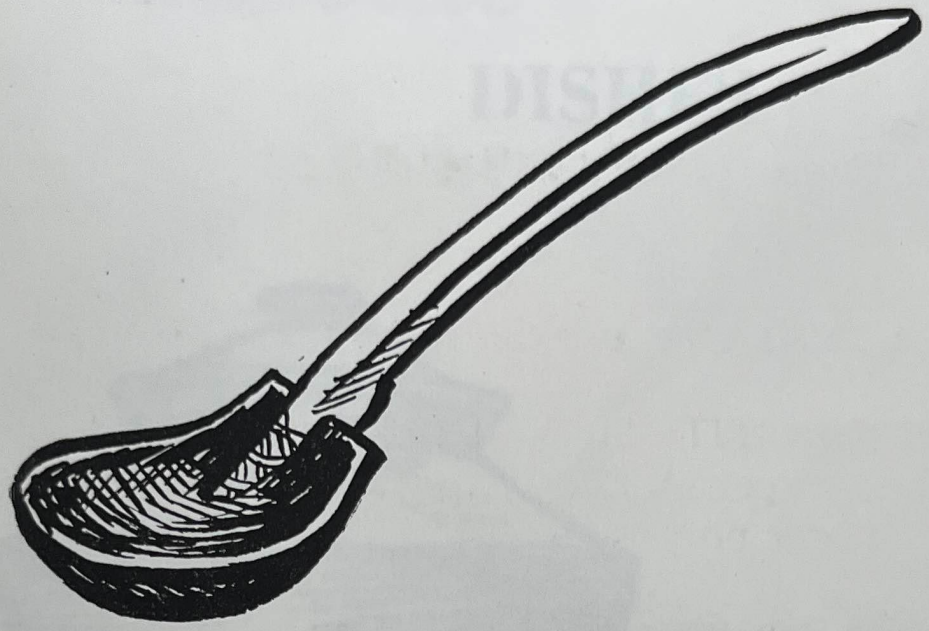
THE CONSTITUTION of the Protestant Women of the Chapel of Clark Air Base specifically states that our purpose is to:

LEAD women to accept Christ as Saviour and Lord.

TEACH women the history, the aims, and the program of the chapel, all built on a solid foundation of worship and Bible study.

DEVELOP women in the skills of prayer, evangelism, friendliness, stewardship, teaching, and social service—against a background of personal spiritual development.

ENGAGE women in the work of the chapel in keeping with their abilities, interests, and time schedules.



OUR FAVORITE DISHES

OUR *Favorite* DISHES

PROTESTANT WOMEN OF THE CHAPEL
CLARK AIR BASE • PHILIPPINES
1966

Contents

	Page
PURPOSE	Inside Front Cover
COOKING HINTS	1
APPETIZERS	5
BEVERAGES	9
BREADS, COFFEECAKES, SANDWICHES, MUFFINS	17
CAKES, ICINGS	27
CANDY	41
CASSEROLES, ONE-DISH MEALS	47
CHEESE, EGGS	53
COOKIES	57
DESSERTS, SAUCES	73
MEATS	81
PASTRY, PIES	97
SALADS	107
VEGETABLES	117
INDEX	122
OFFICERS 1965-1966	Inside Back Cover

Cooking Hints

SUBSTITUTES

¾ cup white corn syrup or honey (Use smaller amount of liquid in the recipe)	1 cup sugar
½ cup evaporated milk plus ½ cup water	1 cup fresh milk
1 cup brown sugar, firmly packed	1 cup plain sugar
1 cup all-purpose flour with 2 tablespoons of cornstarch substituted for flour	1 cup cake flour
1 cup milk plus 1 tablespoon lemon juice	1 cup sour milk
2 tablespoons flour	1 tablespoon cornstarch
3 tablespoons cocoa, plus 2 teaspoons margarine	1 ounce chocolate

COOKING MEASUREMENTS

Dash	equals	less than 1/8 teaspoon
3 teaspoons	"	1 tablespoon
2 liquid tablespoons	"	1 ounce
4 tablespoons	"	¼ cup
16 tablespoons	"	1 cup
1 cup	"	½ pint (8 ounces)
2 liquid cups	"	1 pound
16 ounces	"	1 pound
4 cups	"	1 quart

AMERICAN CAN SIZES

8 ounce	equals	1 cup	No. 303	equals	2 cups
No. 1	"	1½ cups	No. 2	"	2½ cups
No. 1 Picnic	"	1¼ cups	No. 2¼	"	3½ cups
No. 300	"	2 cups	No. 1 square	"	1 pound

TABLE OF EQUIVALENT WEIGHTS AND MEASURES

Baking powder	**1 ounce**	**equals**	**3½ tablespoons**
Beans, dried	**½ pound**	**"**	**1 cup**
Bread crumbs	**3 ounces**	**"**	**1 cup**
Butter and solid fats	**1 pound**	**"**	**2 cups**
Butter and solid fats	**¼ pound**	**"**	**8 tablespoons**
Butter and solid fats	**¼ pound**	**"**	**½ cup**
Cheese, cottage	**½ pound**	**"**	**1 cup**
Cheese, cream	**½ pound**	**"**	**1 cup**
Cheese, grated	**¼ pound**	**"**	**1 cup**
Chocolate	**1 ounce**	**"**	**1 square**
Cinnamon	**1 ounce**	**"**	**4½ tablespoons**
Coconut, grated dried	**¼ pound**	**"**	**1 cup, packed**
Consomme	**1 can**	**"**	**10½ ounces**
Corn meal	**1 pound**	**"**	**3 cups**
Cornstarch	**4½ ounces**	**"**	**1 cup**
Cream	**½ pint**	**"**	**1 cup**
Dates, pitted	**½ pound**	**"**	**1¼ cups**
Eggs	**2 ounces**	**"**	**1 egg**
Egg whites	**8 to 10**	**"**	**1 cup**
Flour	**1 pound**	**"**	**4 cups, sifted**
Flour	**¼ ounce**	**"**	**1 tablespoon**
Honey	**12 ounces**	**"**	**1 cup**
Lemon juice	**1 lemon**	**"**	**2 to 3 tablespoons**
Lemon rind, grated	**1 lemon**	**"**	**2 to 3 teaspoons**
Nuts, ground	**¼ pound**	**"**	**1 cup**
Oil	**7½ ounces**	**"**	**1 cup**
Peanut Butter	**1 pound**	**"**	**1¾ cups**
Potatoes	**1 pound**	**"**	**3 average**
Raisins	**1 pound**	**"**	**3 cups**
Rice, uncooked	**1 pound**	**"**	**2 cups**
Rice, uncooked	**1 cup**	**"**	**3 cups, cooked**
Sugar, brown	**1 pound**	**"**	**2¼ cups, packed**
Sugar, confectioners'	**1 pound**	**"**	**3½ to 4 cups, sifted**
Sugar, granulated	**1 pound**	**"**	**2 cups**
Tomatoes, fresh	**1 pound**	**"**	**3 average**
Tomato sauce (1 can)	**8 ounces**	**"**	**1 cup**

NOTES

Appetizers

CHEESE BALL

1 6-oz. jar Blue cheese
2 5-oz. jars sharp cheese
12 oz. cream cheese
2 tsp. grated onion
1 tsp. Worcestershire sauce
½ tsp. Accent
1 cup pecans, chopped
½ cup parsley, chopped

Save ½ cup nuts and ¼ cup parsley. Mix everything else together and shape into a ball. Roll this in mixed nuts and parsley. Chill. Serve with crackers for spreading.

ANNABELLE KEHL

CHEESE ROLL

½ lb. Velveeta or Cheddar cheese
½ lb. pkg. pimiento cheese
1 8 oz. pkg. cream cheese
½ cup chopped nuts
2 cloves garlic
paprika

Put all the cheese and peeled garlic in a bowl and leave overnight. Next day take garlic out and add nuts. Mix thoroughly and shape into a long roll about the thickness of a sausage. Roll in paprika and wrap in waxed paper and chill overnight or longer. When ready to use slice and serve on assorted crackers.

CHARLENE ADKISSON

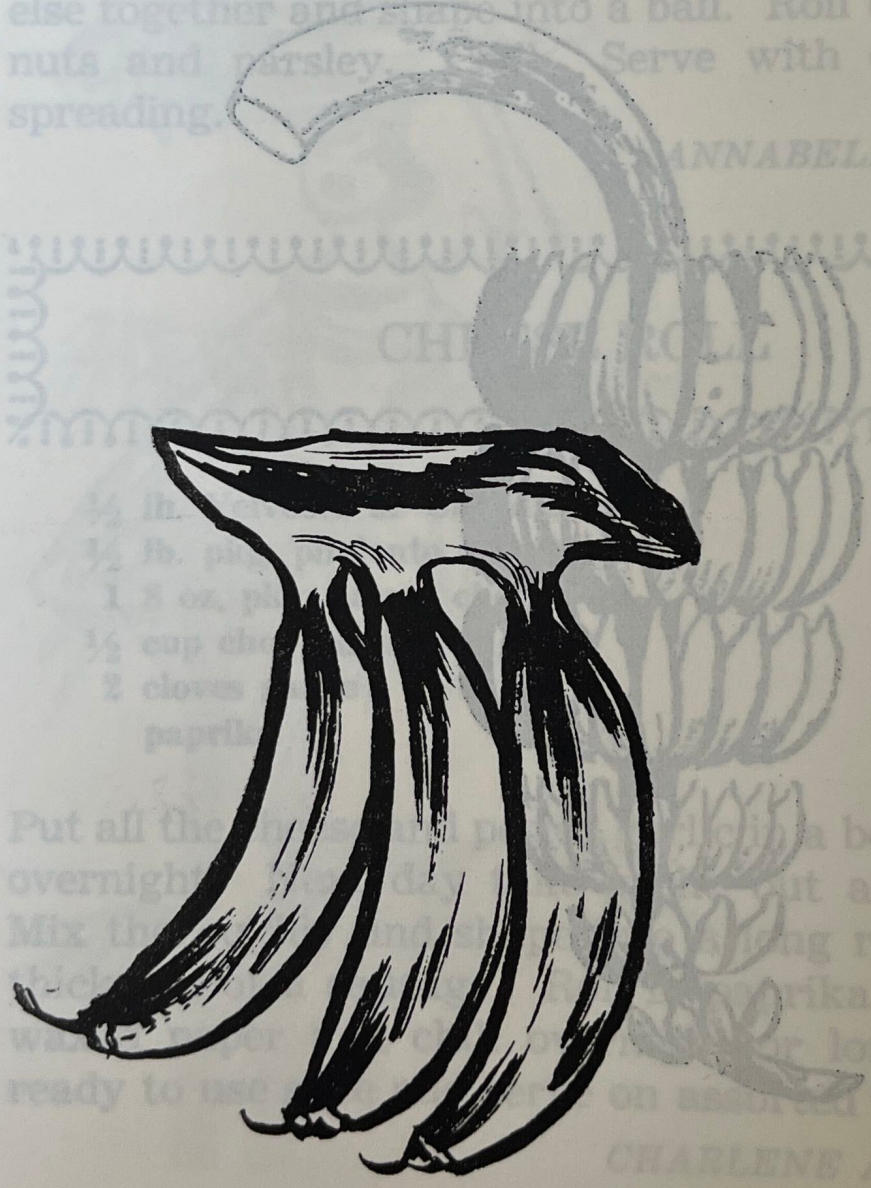
CHIP DIP

1 8-ounce package cream cheese
2 tablespoons pineapple, crushed
2 tablespoons finely chopped sweet pickles
2 tablespoons sweet pickle juice

Serve with corn chips to dip.

MERLE DICKINSON

NOTES



Beverages

COUNTRY CLUB PUNCH

3 cups sugar
3 quarts water
1 cup strong tea
12 oranges, juiced (6 cups)
12 lemons, juiced (2 cups)
1 quart grape juice
1 small can crushed pineapple
2 quarts gingerale

Boil sugar and water together for about 8 minutes. Add tea. Chill. Add orange, lemon and grape juices. Add pineapple. Place in refrigerator to mellow about 2 hours. Before serving, add gingerale and ice cubes. If served in a punch bowl, add quarter slices of orange and lemon and one small bottle maraschino cherries, chopped fine. Makes 50-60 servings.

ANNABELLE KEHL

KOOL AID PUNCH

1 package Cherry Kool Aid
1 package Pineapple Grapefruit Kool Aid
2 cups sugar
2 cans different fruit juices, orange, etc.
1 cup fruit cocktail juice

Combine Kool Aid, juices, and sugar. Makes over 1 gallon punch.

BARBARA WORCESTER

SEAFOAM PUNCH

2 quarts lime sherbet
4 quarts gingerale, chilled

Mash sherbet into small pieces with a large spoon, or use electric mixer right in the punch bowl. Add gingerale, stir until sherbet melts slightly. Serve immediately. Makes 6 quarts or 48 punch cup servings.

ANNABELLE KEHL

ORANGE BLOSSOM PUNCH

2½ cups sugar
2½ cups water
1½ quarts fresh, frozen, or canned grapefruit juice, chilled
1½ quarts fresh, frozen, or canned orange juice, chilled
1½ quarts gingerale, chilled
1½ quarts lime juice, chilled

Combine sugar and water in saucepan; place over heat and stir until sugar is dissolved. Bring to a boil; let boil 5 minutes without stirring. Cool and add fruit juices. Just before serving, add gingerale. Pour over block of ice in punch bowl. Makes 6 quarts or 48 punch cup servings.

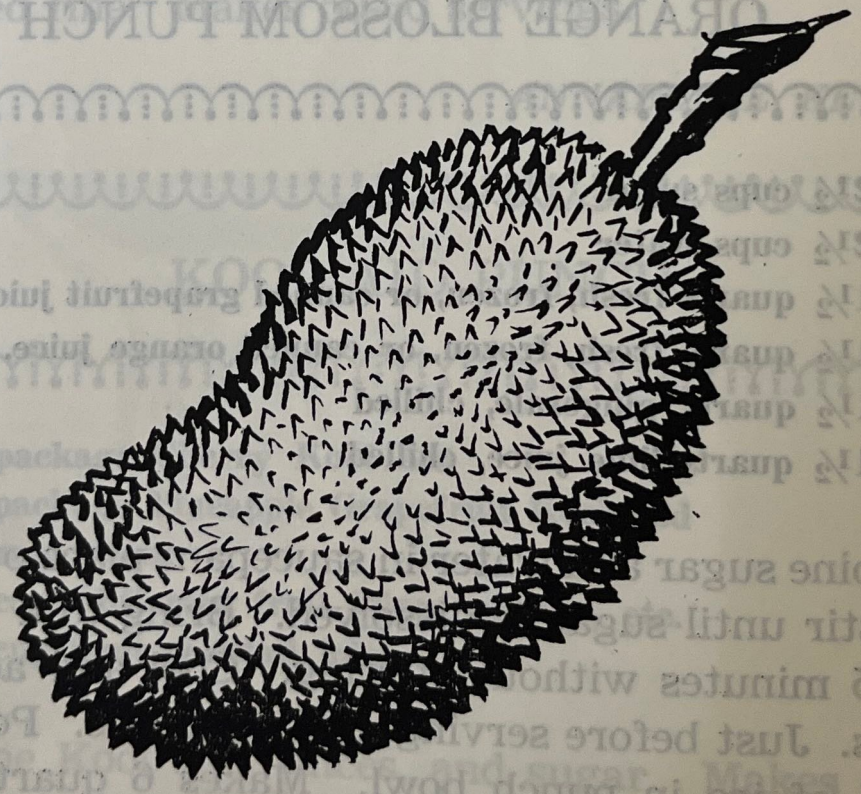
ANNABELLE KEHL

PUNCH NO. 1

1 package frozen strawberries
4 packages cherry kool aid
2 cans frozen lemonade
2 cans frozen orange juice
2 cans frozen pineapple juice
4 mashed bananas
2 cups sugar

Mix together and freeze. To serve, add 2 or 3 bottles of gingerale.

ETHEL HART



PUNCH NO. 2

3 cups sugar
3 cups water
Juice from 3 lemons
Juice from 3 or 4 oranges
1 No. 2 can crushed pineapple

Bring sugar and water to boil and cool. Mix together with remaining ingredients and freeze.
To serve, add gingerale.

PEARL TINGLER

RUSSIAN TEA

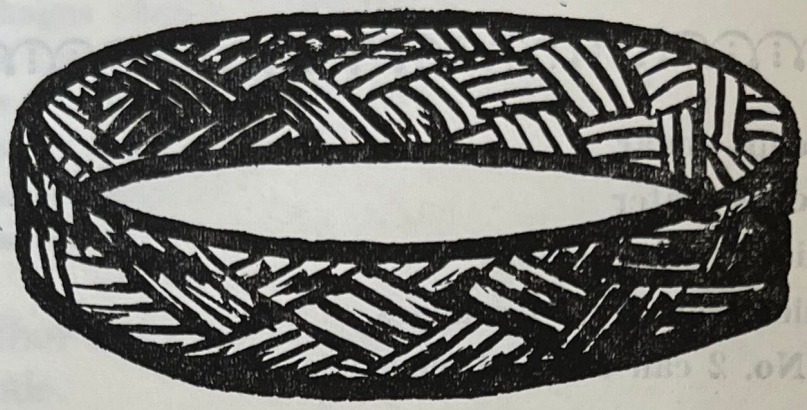
Steep in quart of hot water: **2 teaspoons tea**
Boil in quart of water 5 minutes: **1 stick cinnamon**
2 dozen cloves
1 dozen allspice

Strain the above, then add: **1 cup orange juice**
1 cup pineapple juice
2 cups grapefruit juice
Juice of 2 lemons

Add: **1¼ cups sugar**

Heat and serve.

DARLIS SCOBEY



SOCIAL PUNCH

Make a syrup by boiling 2 cups of water with 4 cups sugar.

Add:

2 cups strong black tea
2 cups lemon juice
2½ cups orange juice
5 cups pineapple juice

Chill 2 or 3 hours. Strain, if desired.
When ready to serve, add:

12-oz. jar Maraschino cherries and juice
3 gallons water
2 quarts gingerale

Serves 75.

PAT SMITH

SPICED TEA

For 24 cups:

3 cups sugar and 24 cups water. Bring to boil; then put in bag containing 1 teaspoon cinnamon and 1 teaspoon cloves. Let boil 3 more minutes. Add to first mixture 4 tablespoons tea or 4 tea-bags, juice of 5 lemons, and 2 oranges. Let steep 5 minutes.

For 6 cups:

¾ cup sugar
6 cups water
¼ teaspoon cinnamon
¼ teaspoon cloves
1 tablespoon tea or 1 teabag
1 lemon
½ orange

Follow same procedure above.

MERLE DICKINSON

RECIPE FOR HAPPINESS

Take 2 heaping cups of patience
1 heart full of love
2 handsful of generosity
dash of laughter
1 headful of understanding
Sprinkle generously with kindness
Add plenty of faith and mix well.
Spread over a period of life time.
And serve everybody you meet.

NOTES

Breads
Coffeecakes
Sandwiches
Muffins

BANANA BREAD

½ cup shortening
1 cup sugar
2 eggs
3 ripe bananas, crushed
2 cups flour
1 tsp. soda
¼ cup nuts

Mix in order given, bake one hour at 325°

MIRTH LAFFERTY

DATE AND NUT BREAD

1½ cups boiling water
1½ cups cut-up dates
½ cup brown sugar
1 tablespoon soft shortening
1 egg
2¼ cups sifted flour
1 teaspoon soda
½ teaspoon salt
1 cup broken nuts

Heat oven to 350 degrees.

Grease a loaf pan (9 x 5 x 3)

Pour boiling water over dates; let cool.

Mix sugar, shortening, and egg thoroughly. Stir in the dates. Sift dry ingredients together and stir in. Blend in nuts. Pour into greased pan. Bake 60 to 70 minutes.

MERLE DICKINSON

YEAST BISCUITS

2 packages yeast
¼ cup warm water
1½ cups buttermilk (scalded)
½ cup melted shortening
¼ teaspoon soda
1 tablespoon salt
¼ cup sugar
4½ cups flour

Scald milk over low flame. Dissolve yeast in warm water. Add milk, cooled to lukewarm and add sugar, shortening and salt. Stir well, then add the flour and soda sifted together. Mix well and let stand in bowl 10 minutes. Turn on to floured board to proceed as for the usual biscuit, rolling a little thicker. Cut and place on greased pan and allow to rise 30 minutes. Bake for 10 to 12 minutes in 450 degree oven.

CHARLENE ADKISSON

CORN PONES

2 cups corn meal
1 tsp. salt
1 tsp. sugar

Sift dry ingredients together and add boiling water until thick batter is formed. Cool and add 1 unbeaten egg and beat well until well blended. Drop by tablespoon into very hot grease and cook to a golden brown.

CHARLENE ADKISSON

JEWISH COFFEE CAKE

2 cups flour
2/3 cup sugar
¼ lb. butter
2 eggs
1 tsp. baking soda
1½ tsp. baking powder
1 tsp. vanilla
½ pint sour cream

FILLING

4 tbsp. crushed black walnuts
¼ cup soaked raisins
2 tbsp. sugar and 1 tsp. cinnamon

Mix these together.

Cream butter, sugar, and eggs together. Put soda and baking powder into sour cream. Alternate flour and sour cream mixture. Place half of dough in greased tube pan. Sprinkle half of filling on, then repeat. Bake at 375° for 40 minutes.

JOHANNA CARTER

I Can't

I can't, man's greatest obstacle in life
Brings unhappiness, misery and strife.
It hurts others, feelings, breaks many hearts
Brings the accompanying words 'I fear.'
It hurts others' feelings, breaks many hearts
Robs man of joy, that life imparts.
What joy in accomplishment to this man
If he dropped 'I Can't' and said 'I Can'.

Ruth Emmert

SOUR CREAM COFFEE CAKE

Cream together

1 stick oleo (soft)
1 cup sugar
2 eggs
½ pint commercial sour cream
1 tsp. vanilla
2 cups flour
1 tsp. soda
1 tsp. baking powder
pinch of salt

Put half the batter in the pan, half the filling consisting of

½ cup sugar
½ cup walnuts
2 tsp. cinnamon

then the rest of the batter, then the rest of the filling. Use tube pan. Bake at 350 degrees for forty-five minutes.

JEAN BALL

FRENCH PANCAKES

Heat together in saucepan

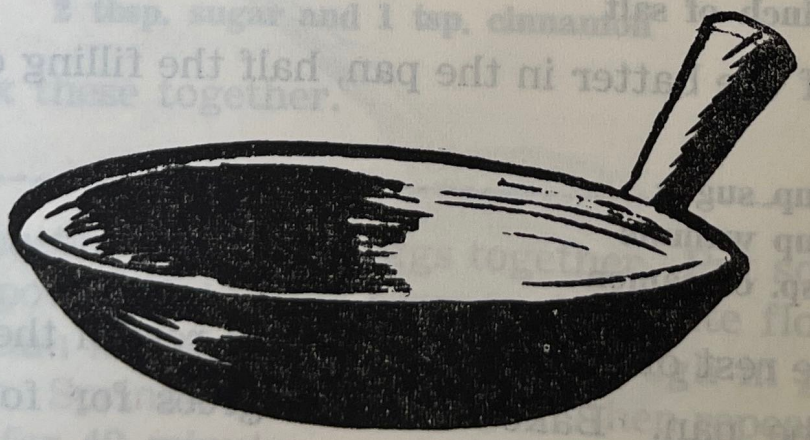
1 cup milk
2 tbsp. butter

When slightly cooled, beat in

2 eggs, beaten
½ cup sifted flour
1 tsp. baking powder
½ tsp. salt

Beat until smooth. Bake in small skillet lightly greased. Heat skillet, pour in batter to coat bottom. Tilt pan to cover evenly. Cook 1 minute. Loosen with spatula and "flip" onto heated griddle. Turn several times until a delicate brown. Makes 30 3-inch pancakes. We love them at breakfast, but the cookbook says they are a dessert. Very nutritious for children who don't like eggs.

MARILYN KRUCHELL



OPEN FACED CHICKEN SANDWICHES

¾ cup diced canned or cooked chicken
¾ cup celery slices
¼ cup chopped California walnuts
1 tbsp. minced onion
1 tbsp. lemon juice
⅓ cup mayonnaise or salad dressing
Salt and pepper
4 slices bread
Butter
½ cup crushed potato chips

Combine chicken, celery, nuts, onion, lemon juice, salad dressing, and salt and pepper to taste.

Toast bread on one side; butter other side and spread with chicken mixture. Top with potato chips.

Heat on baking sheet in hot oven (425 degrees) for 12 minutes or till hot. Makes 4 servings.

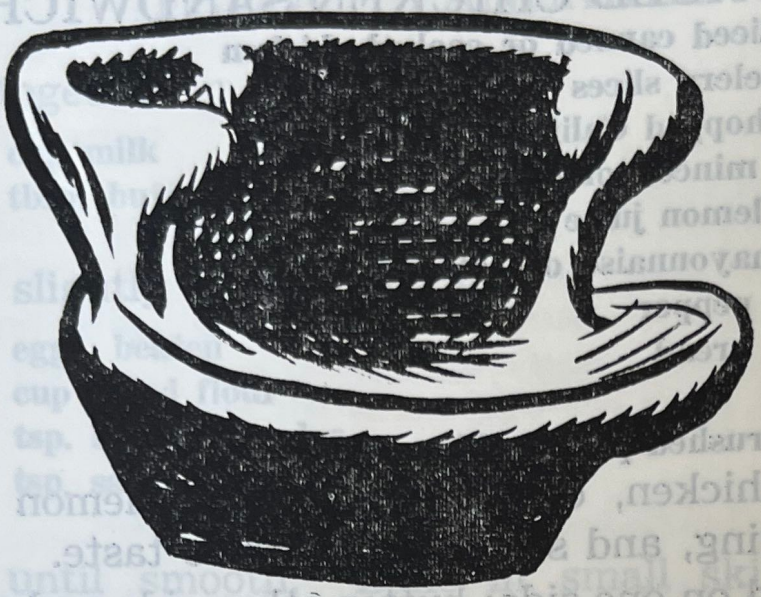
DARLIS SCOBEY

PIZZA BURGERS

1 lb. ground beef
Sliced Mozzarella cheese
1 large size can pizza sauce
Dash oregano
1 loaf rye bread or hamburger buns
Onion salt to taste

Fry ground beef with salt, oregano until beef is no longer pink. Add pizza sauce and mix well. If using rye bread, spoon meat mixture onto bread and top with cheese. Bake at 450° until cheese is well melted. If using buns, spread meat mixture onto half of bun. Top meat mixture with cheese, cover with other half of bun. Wrap in foil and bake about 20 minutes.

BARBARA WORCESTER



CORN FRITTERS

1½ cup all-purpose flour
1 tsp. baking powder
1½ tsp. salt
2 eggs, beaten
½ cup milk
2 cups cut fresh corn (cooked) # 2 can
deep fat for frying

Sift flour, measure and resift with baking powder and salt. Combine beaten eggs and milk. Add to flour mixture all at once and stir until smooth. Fold in thoroughly drained corn. Drop from a tsp. into deep fat heated to 375 degrees and fry until golden brown on all sides. Lift out with slotted spoon and drain for a minute or two on absorbent paper or paper towels. Serve hot with syrup, if desired. This is a large amount — half of recipe is enough for average family.

IDABELLE SLEEPER

LEMON MUFFINS

1 cup butter
1 cup sugar
4 egg yolks, well beaten
½ cup lemon juice
2 cups flour
2 teaspoons baking powder
1 teaspoon salt
4 egg whites, stiffly beaten
2 teaspoons grated lemon peel

Cream butter and sugar until smooth. Add yolks and beat until light. Add the lemon juice alternately with the flour mixture. Fold in stiffly beaten egg whites and the peel. Fill buttered muffin pans and bake at 375 degrees about 20 minutes. Makes 2 dozen.

These freeze well and are nice split and toasted with salads.

JOAN CIANI

OATMEAL MUFFINS

1½ cups flour
3 tsps. baking powder
1 tsp. salt
½ cup quick oats
¼ cup sugar
1 egg
¼ cup margarine
1 cup milk

Sift dry ingredients and add oats, cut in margarine until it disappears. Break in egg and add milk. Stir up quickly. Fill greased muffin tins 2/3 full. Sprinkle with mixture of 2 tbsp. oats and 1 tsp. margarine. Bake at 400 degree oven for 20 minutes. Makes about 2 dozen medium muffins.

CHARLENE ADKISSON

NOTES

I asked God for strength that I might achieve;
I was made weak, that I might learn humbly to obey.
I asked for help so that I might do greater things;
I was given infirmity, that I might do better things.
I asked for riches that I might be happy;
I was given poverty that I might be wise.
I asked for all things that I might enjoy life;
But I was given life that I might enjoy all things.
I was given nothing I had asked for, but everything I hoped for.
So, despite myself, my prayers were answered,
I am, among all men, richly blessed.

Cakes Icings

APPLE CAKE

Cream:

½ cup shortening
1 cup sugar

Add:

1 egg

Mix together then add:

1 cup flour
1 teaspoon soda
½ teaspoon salt

Add:

1 teaspoon vanilla
2 cups chopped apples
½ cup raisins
½ cup walnuts

Bake at 350 degrees until done. Serve warm with ice cream.

DARLIS SCOBEY

DATE CAKE

1 cup dates, chopped
1 tsp. soda
1 cup boiling water
1 tbsp. butter
1½ cup flour
1 cup sugar
1 egg
1 cup nuts
½ tsp. salt
1 tsp. vanilla

Put dates in a bowl, add soda and pour boiling water over them. Add butter and let stand till butter melts. Beat egg and add sugar, add flour alternately with date mixture. Add nuts and salt. Bake in moderate 350-degree oven, about 25 minutes. Serve with whipped cream.

FLORENCE SHOOK

CARNATION CAKE

Cream together:

½ cup Crisco
1½ cup sugar
2 eggs.

Make a paste of 2 ounces of red food coloring and 2 tbsp. of regular cocoa and add to the above mixture.

Add:

1 cup buttermilk
2¼ cups flour
1 tsp. salt

Mix together about 4 minutes. Fold in (do not beat):

1 tbsp. vinegar
1 tsp. soda

Bake in two 9" pans. Bake in 350° oven for 30 minutes.

CAROL VINCENT

FROSTING

5 tbsp. flour
1 cup milk

Cook together until thick, then cool completely.

1 cup butter
1 cup granulated sugar

Cream, beat until fluffy. Add:

1 tsp. vanilla

Combine flour mixture. Keep refrigerated.

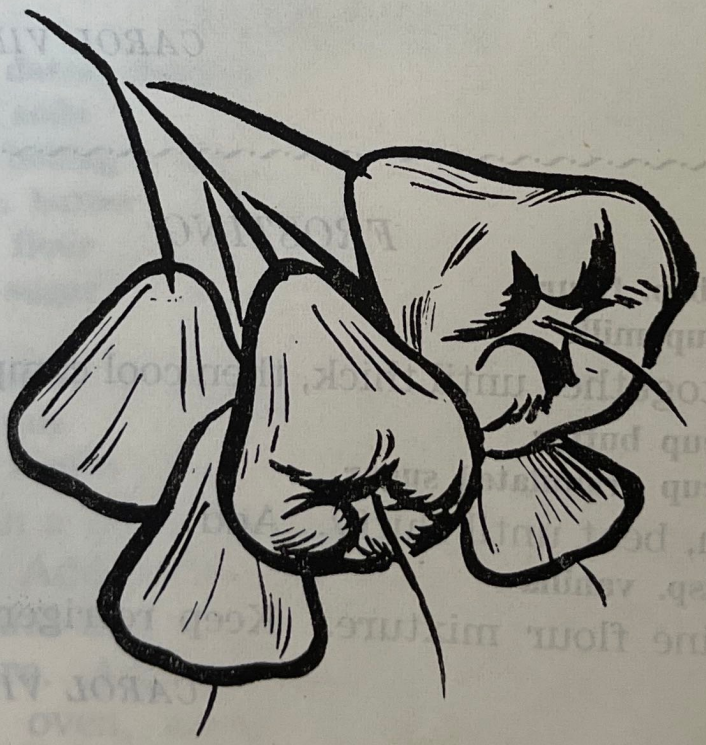
CAROL VINCENT

$50 CHOCOLATE CAKE

2 cups sugar
1 cup butter
2 egg yolks
2 squares chocolate, melted
1 1/3 cups sweet milk
2 cups flour sifted with ¼ teaspoon salt
2 teaspoons baking powder
2 beaten egg whites
1 teaspoon vanilla

Cream butter and sugar. Add yolks and chocolate. Add flour and milk alternately. Fold in egg whites. Bake in 350 degree oven for 30 to 35 minutes. Use chocolate icing, made with confectioners' sugar.

MERLE DICKINSON



FRUIT CAKE

5 large eggs
1 cup sugar
½ pound butter (no substitute)
1¾ cups regular flour (not cake flour)
½ tsp. baking powder
¾ lb. candied cherries
1 lb. candied pineapple
4 cups shelled pecans
½ oz. pure vanilla
½ oz. pure lemon extract

Cream butter and sugar until fluffy. Add well-beaten eggs, using rotary beater. Blend well. Chop nuts and fruit into medium sized pieces and flour with ½ cup of the flour. Sift remaining flour and baking powder together. Fold into egg and butter mixture. Add flavorings, mix, then add fruit and nuts. Pour into greased paper lined tube pan. Place into a cold oven and bake at 250 degrees for three hours. Cool in pan on rack. Wrap in saran wrap and foil and store in refrigerator for at least one week before cutting.

DARLIS SCOBEY

FRUIT COCKTAIL CAKE NO. 1

2 cups flour
1½ cups sugar
2 teaspoons soda
1 No. 303 can fruit cocktail (save juice)
2 eggs, slightly beaten
1 can flake coconut
1 teaspoon vanilla
½ cup brown sugar
½ cup nuts (chopped)

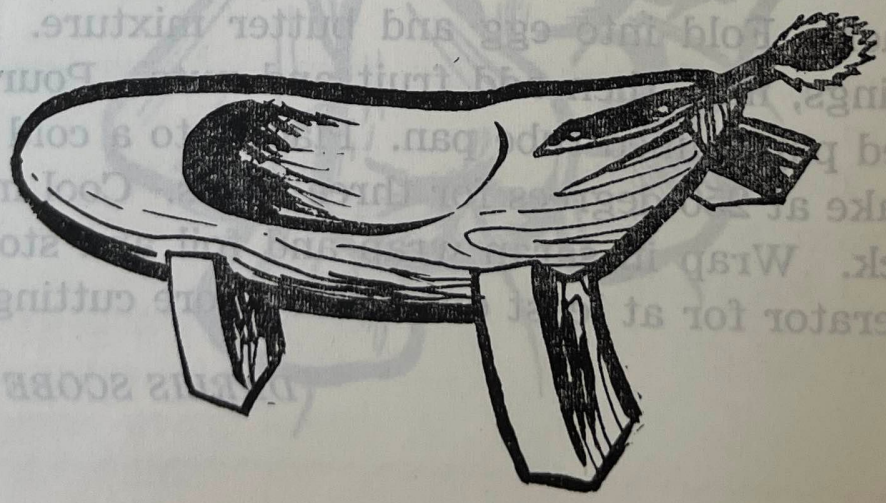
Mix flour, sugar, soda, juice, and eggs. Add fruit, coconut, and vanilla. Pour into a prepared sheet pan and sprinkle the top with the brown sugar and nuts. Bake in 350 degree oven for 25 to 30 minutes.

TOPPING

1 cup white sugar
1 small can milk
1 stick margarine

Cook together for 10 minutes and spread over warm cake.

MRS. TOMMYE PITTMAN



FRUIT COCKTAIL CAKE NO. 2

1 lb. can fruit cocktail, do not drain
2 cups sugar
2 cups flour, sifted
2 eggs
2 tsp. soda
½ tsp. salt
½ tsp. cinnamon
½ tsp. allspice
½ tsp cloves
1 tsp. vanilla

Beat 3 minutes, then bake in 350° oven for 30-35 minutes or until done. Frost with the following:

FROSTING

1 stick margarine
¾ cup sugar
¾ cup evaporated milk
1 cup coconut

Cook all but coconut until thickened, then add coconut. Can be put on cake when cake is hot or cool.

BETTY LEWIS

HEAVENLY HASH CAKE

½ lb. oleo
4 tablespoons cocoa
1¼ cups flour
2 cups sugar
1 cup pecans
4 eggs

Combine above ingredients until thoroughly mixed. Place in 9 x 13-inch cake pan and cook for 25 minutes at 350 degrees.

Arrange one package miniature marshmallows on top of cake and place in oven until marshmallows melt. Allow cake to cool.

Mix:

1 stick oleo
4 tablespoons cocoa
1 box powdered sugar

Add 4 tablespoons evaporated milk and more if necessary to make mixture creamy. Top cake with this mixture. Cut in squares to serve.

MERLE DICKINSON

LEMON CAKE

1 pkg. Betty Crocker Lemon Velvet Cake Mix
1 pkg. Instant Lemon Jello Pudding
4 eggs
¾ cup water
¾ cup Wesson oil

Mix and bake at 350 degrees for forty to fifty minutes in ungreased stem pan. Frost if desired.

CATHY MUNN

INDIVIDUAL FRUIT CAKES

4 oz. bleached, seedless raisins
4 oz. pitted dates
8 oz. assorted candied fruit peels
½ cup chopped nuts
½ cup fat
¼ cup brown sugar
½ cup corn syrup
2 tablespoons orange juice
2 eggs
1¼ cups sifted flour
½ teaspoon salt
½ teaspoon baking powder
¼ teaspoon each, cloves, cinnamon, and nutmeg
24 almonds, blanched
12 candied cherries, halved

Cut fruit in fine pieces. Chop nuts to measure and add to fruit. Blend fat and sugar gradually adding corn syrup, eggs, and orange juice. Sift, measure flour. Replace in sifter and add remaining ingredients. Sift half of flour mixture over fruit and mix lightly. Sift rest of flour into fat mixture and blend in well. Combine with floured fruit. Drop into fluted paper cups placed in 1½-inch muffin pans. Press 1 almond and ½ cherry on top of each. Bake in slow oven 300 degrees until done (about 45 minutes). Cool. Store tightly covered. Makes 24 cakes.

MERLE DICKINSON

For young men: A successful marriage is a matter of understanding. The husband understands what his wife wants done—then does it!

NEW FUDGE CAKE

Grease and flour

2 8 or 9" layer pans
or 13 x 9" oblong pan

Sift together into bowl

2 cups sugar
1¾ cups sifted flour
2 tsp. baking powder
¼ tsp. soda
1 tsp. salt

Add (beat in 2 minutes)

¼ cup soft shortening
1½ cups milk
1 tsp. vanilla

Add (beat 2 more minutes)

2 eggs (1/3 to ½ cup)
4 squares unsweetened chocolate melted

Stir in

1 cup chopped nuts

Pour into prepared pans. Batter will be thin in first stage. Bake at 350 degrees until cake tests done. For layers bake 35 to 40 minutes. For oblong pan bake 40 to 45 minutes. Cool. Ice with a fudge frosting. Delicious, very moist, dark, and fudge-like.

MARILYN KRUCHELL

MILKLESS AND EGGLESS WONDER CAKE

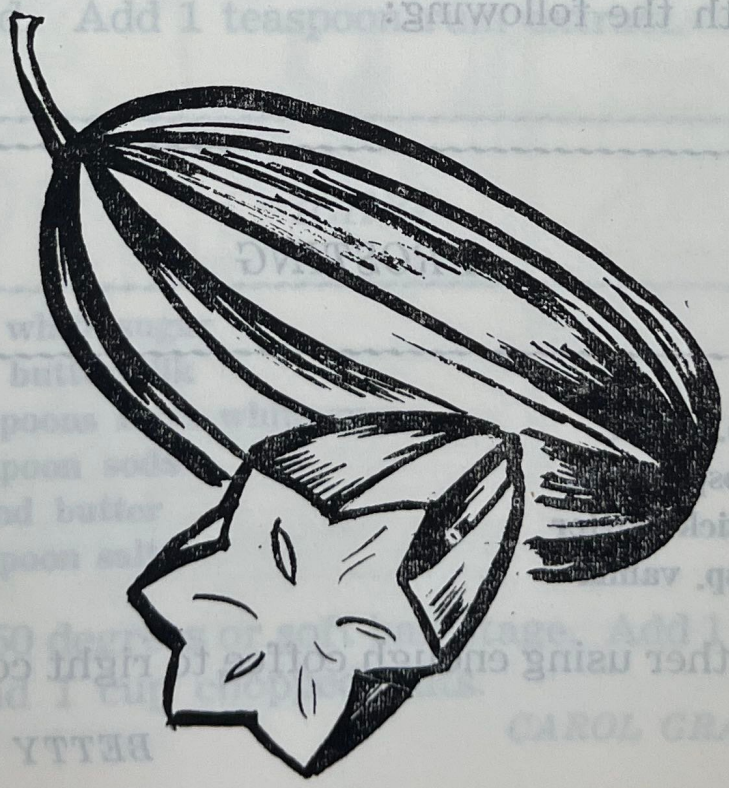
(3 Holer Chocolate Cake)

Sift together in a large bowl:

3 cups flour
2 tsp. baking soda
2 cups sugar
2 tbsp. cocoa
1 tsp. salt

Make 3 holes in flour mixture. Into one hole put 2 tbsp. vinegar. In the next hole put 2 tbsp. vanilla. Into third hole put 2/3 cup cooking oil. **Do not stir yet.** Over all pour 2 cups cold water. Mix together. Pour into greased pan and bake at 350 degree oven for 20 to 50 minutes.

CHARLENE ADKISSON



PRUNE CAKE

4 tbsp. butter
2 cups sugar
3 eggs
1 cup prune juice
2½ cups flour
1 tbsp. allspice
1 tsp. nutmeg
2 tsp. cinnamon
2 tsp. ground cloves
1 tbsp. soda
½ tsp. salt

Remove pits and mash:

1 lb. of prunes (cooked), add a little sugar while cooking.

Cream butter and sugar, add eggs, one at a time. Add prunes and juice alternately with flour which has been sifted with spices, salt, and soda. Bake at 350°. Frost with the following:

FROSTING

1½ lb. sugar
6 tbsp. cocoa
½ stick butter
½ tsp. vanila

Mix together using enough coffee to right consistency.

BETTY LEWIS

RUM CAKE

3 cups flour
1 cup shortening
2 cups sugar
1 cup buttermilk (or 1 cup sweet milk and 1 tablespoon vinegar)
4 eggs
1/3 teaspoon salt
½ teaspoon soda
½ teaspoon baking powder
1 teaspoon vanilla
1 teaspoon rum flavoring

Cream shortening and sugar. Dissolve soda and baking powder in milk. Add salt to sifted flour. Add flour and milk alternately to creamed shortening and sugar. Add eggs, one at a time; then flavoring. Pour into tube pan and bake 1 hour at 325 degrees.

While still warm apply with pastry brush:
1 cup sugar and ½ cup water just brought to a boil and cooled. Add 1 teaspoon rum extract. Use icing below.

ICING

1 cup white sugar
½ cup buttermilk
2 teaspoons Karo white syrup
½ teaspoon soda
¼ pound butter
½ teaspoon salt

Cook to 250 degrees or soft ball stage. Add 1 teaspoon vanilla and 1 cup chopped nuts.

CAROL GRAHAM

STRAWBERRY CAKE

1 package white cake mix
1 package strawberry jello
½ cup cold water
½ cup strawberries
1 cup, less 3 tablespoons, salad oil
4 egg whites

Put all ingredients in mixing bowl and beat well. Bake at 350 degrees for 40 minutes. Cool; ice with Strawberry Icing.

DARLIS SCOBEY

STRAWBERRY ICING

½ cup butter
½ cup strawberries
1 package powdered sugar

Beat and spread on cake.

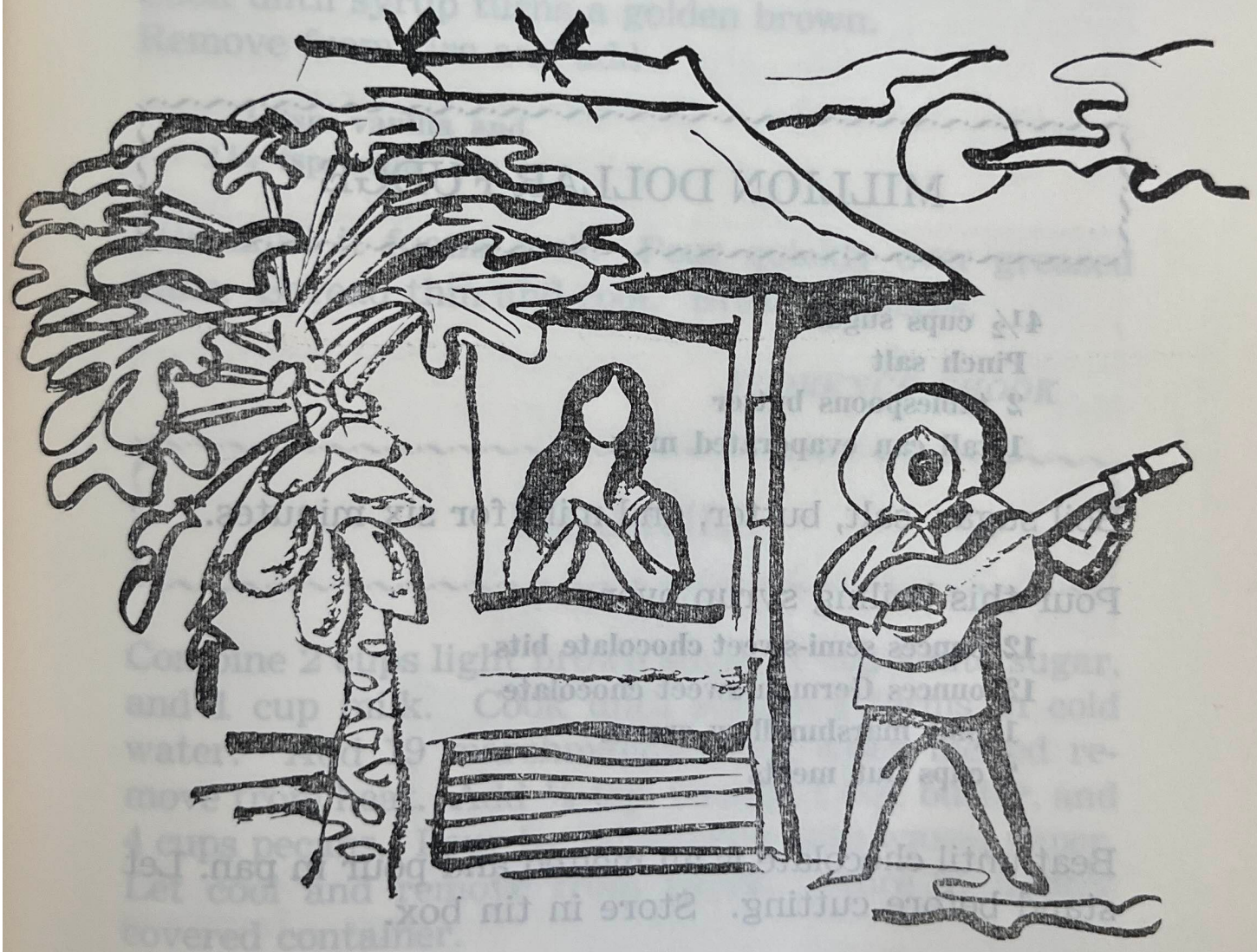
RAISIN SPICE CAKE

½ cup shortening
1 cup sugar
1 cup raisins (cooked)
1 tsp. soda
1 egg
½ tsp. salt
2 cups flour
1 tsp. cinnamon
1/3 tsp. cloves
½ tsp. ginger
1 tsp. vanilla

Blend shortening, sugar, and egg. Cook to boiling point raisins with soda in 1 cup water. Mix all ingredients together. Bake in 350 degree oven for twenty five to thirty minutes.

EDITH WOODS

Candy



CANDY KISSES

1 egg white
¼ cup sugar
¼ tsp. vanilla

Beat egg white until very stiff. Beat in sugar and beat until it holds shape, add vanilla. Shape into drops, bake in 275° oven for 50 minutes.

MARILYN KRUCHELL

MILLION DOLLAR FUDGE

4½ cups sugar
Pinch salt
2 tablespoons butter
1 tall can evaporated milk

Boil sugar, salt, butter, and milk for six minutes.

Pour this boiling syrup over:

12 ounces semi-sweet chocolate bits
12 ounces German sweet chocolate
1 pint marshmallow cream
2 cups nut meats

Beat until chocolate is all melted and pour in pan. Let stand before cutting. Store in tin box.

MERLE DICKINSON

PEANUT BRITTLE

2 cups sugar
1 cup corn syrup
¼ cup water

Cook together until a soft ball stage.
Then add

2 cups peanuts
1 tbsp. butter

Cook until syrup turns a golden brown.
Remove from fire and add

1 tsp. vanilla and
1½ tsp. soda

Stir until it foams well. Pour quickly over greased pans. Spread thin and cool. Break in pieces.

FLORENCE SHOOK

PRALINES

Combine 2 cups light brown sugar, 1 cup white sugar, and 1 cup milk. Cook until soft ball forms in cold water. Add 19 marshmallows and when melted remove from heat. Add ½ tsp. vanilla, 1 tsp. butter, and 4 cups pecans. Pour by tablespoon onto waxed paper. Let cool and remove from paper. Store in lightly covered container.

CHARLENE ADKISSON

QUICK NUT FUDGE

6 tbsp. or ¾ stick butter
1 lb. confectioners' sugar, sifted
½ cup cocoa
1 tbsp. vanilla extract
4 tbsp. milk
¼ tsp. salt
1 cup chopped nuts

Measure all ingredients except nuts into a mixing bowl. Place bowl into shallow pan such as frying pan containing 1 inch simmering water. Stir over low heat until smooth. Stir in nuts. Pour into buttered loaf pan. Let cool and then cut into squares.

DARLIS SCOBEY

SUGAR BALLS

Melt:

1 6-oz. package chocolate chips

Stir in:

½ cup sugar
3 tablespoons light corn syrup

Blend in:

½ cup orange juice

Combine:

2½ cups crushed vanilla wafers
1 cup nuts, finely chopped

Mix well and form into 1-inch balls. Roll in sugar. Let ripen in covered container several days. Improves with age. Makes 4½ dozen.

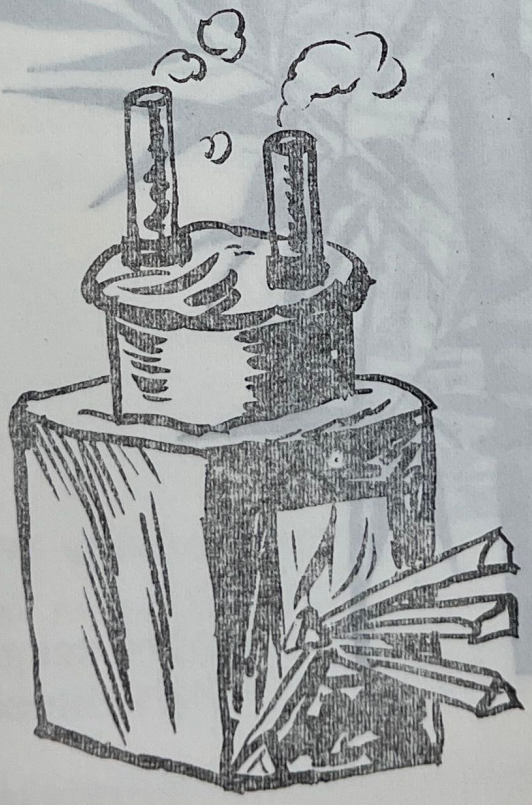
DOTTY HASH

WHITE CHRISTMAS FUDGE

2½ cups sugar
½ cup (or more) milk
2 tablespoons white syrup
Dash of salt

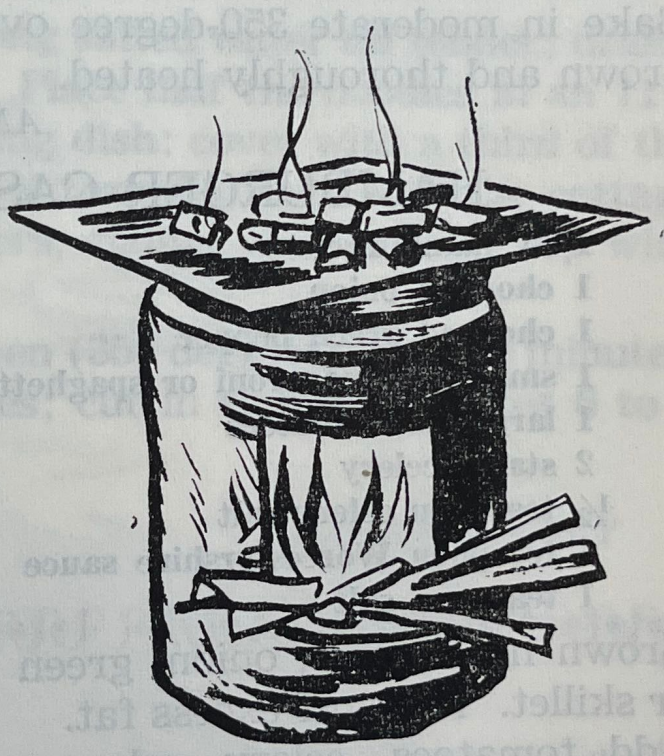
Cook to soft-ball stage. Remove from fire, set in pan of cold water to cool. Add 2 large tablespoons of marshmallow creme, 2 tablespoons butter, and 1 tablespoon vanilla. Beat, then add ½ cup of walnut meats and ½ cup of maraschino cherries. Pour into buttered pan. Cut into squares when firm.

IRENE DAVIS



NOTES

Casseroles One-Dish Meals



CHICKEN OR TURKEY DIVAN

2 10-oz pkgs. frozen broccoli
2 cups cooked sliced chicken or 4 breasts
2 cans condensed cream of chicken soup
1 tsp. lemon juice
½ tsp. curry powder
¾ cup shredded sharp American cheese
½ cup bread crumbs
1 tsp. melted butter

Cook broccoli till tender; drain. Arrange broccoli in 11½ x 7½ baking dish. Place chicken on top. Combine soup, lemon juice, curry powder and pour over chicken and broccoli. Sprinkle with cheese. Combine crumbs and butter and sprinkle over all.
Bake in moderate 350-degree oven until crumbs are brown and thoroughly heated.

ANNABELLE KEHL

HAMBURGER CASSEROLE

1 lb. hamburger
1 chopped onion
1 chopped green pepper
1 small box macaroni or spaghetti
1 large can tomatoes
2 stalks celery
½ teaspoon celery salt
1 teaspoon Worcestershire sauce
1 teaspoon salt

Brown hamburger, onion, green pepper in large pan or skillet. Pour off excess fat.
Add tomatoes, celery, celery salt, worchestershire sauce, and salt. Let simmer.
Add 1 box, pre-cooked macaroni or spaghetti. Simmer 35 minutes on top of stove. Melt cheese on top if desired.

BETTY L. COLLINS

LASAGNE, SHORT-CUT STYLE

1 lb. ground beef
1 number 2½ can tomatoes
1 8-oz. can seasoned tomato sauce
1 or 2 envelopes spaghetti sauce mix
2 cloves garlic, minced
8 oz. lasagne or wide noodles
1 6 or 8-oz. pkg. thin-sliced Mozzarella cheese
1 cup cream-style cottage cheese
½ cup grated Parmesan cheese

Brown meat slowly; spoon off excess fat. Add next 4 ingredients. Cover and simmer forty minutes, stirring occasionally. Salt to taste.

Cook noodles in boiling salted water till tender; drain; rinse in cold water. Place half the noodles in an 11½ x 7½ x 1½ inch baking dish; cover with a third of the sauce; add half the Mozzarella, then half the cottage cheese. Repeat layers, ending with sauce. Top with Parmesan cheese.

Bake in moderate oven (350 degrees) 25 to 30 minutes. Let stand 15 minutes; cut in squares. Makes 6 to 8 servings.

DARLIS SCOBEY

Great Spirit, help me never to judge another until I have walked in his moccasins for two weeks.

Sioux Indian Prayer

NATO RICE CASSEROLE

½ lb. oleo and/or butter
2 medium sized onions, chopped
2 rounded tsp. oregano
1 can mushrooms with liquid
2 cups uncooked rice
3 cans undiluted beef consomme
2 cans water

Melt butter, then add onions, oregano, mushrooms and liquid, rice. Simmer for about 20 minutes, stirring a few times. Add the consomme and water, mix well and cook (bake) in a covered oven dish at 350 degrees for about 1 hour or until all liquid has been absorbed. Serves 12 very generously.

ANNABELLE KEHL

RICE WITH CHEESE SAUCE

Brown: ¾ cup unwashed rice in butter
Add: 2½ cups water and onion

Steam until tender in electric skillet.

SAUCE

½ pound Old English Cheese
1 small can Pet milk

LETTY WEISS

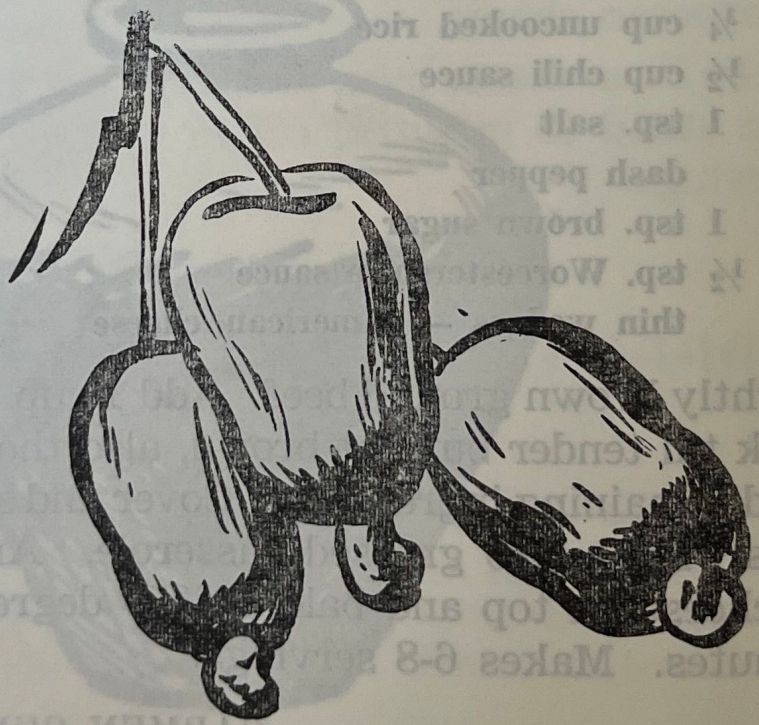
SPANISH RICE

1½ lb. ground beef
1 cup finely chopped onion
½ cup chopped green pepper
1 1 lb. can tomatoes
1½ cup water
¾ cup uncooked rice
½ cup chili sauce
1 tsp. salt
dash pepper
1 tsp. brown sugar
½ tsp. Worcestershire sauce
thin wedges — American cheese

Lightly brown ground beef. Add 1 cup chopped onion, cook till tender but not brown, also the green pepper. Add remaining ingredients. Cover and simmer 25 minutes. Pour into greased casserole. Arrange wedges of cheese on top and bake in 350 degree oven for 20 minutes. Makes 6-8 servings.

CARMEN CUNNINGHAM

NOTES



Cheese Eggs

CHEESE SOUFFLE

2 tbsp. butter
2 tbsp. flour
1 cup milk
1 pinch paprika
½ tsp. salt
1 pinch soda

Make white sauce. Cook till thick and stir constantly while adding 8 tbsp. grated cheese gradually. Then add 4 egg yolks, beating after each addition. Beat the whites till they stand in peaks and fold into batter. Pour into butter-greased dish and place in pan of water in oven. Bake 40 minutes at 375 degrees.

ANNABELLE KEHL

CHEESE STRAWS

1½ lbs. grated cheddar cheese
2 cups sifted flour
½ cup shortening
1 tsp. salt
dash of cayenne pepper
2 tbsp. cream

Mix as pastry and roll and cut into strips. Bake to light brown in 425 degree oven.

CHARLENE ADKISSON

YULE LOG (CHEESE)

½ pound blue cheese
12 oz. sharp Cheddar cheese
½ pound cream cheese
2 teaspoon Worcestershire sauce
1 can French fried onions
½ teaspoon accent

Mix together, using 1/2 can crushed onion rings. Shape and place in refrigerator to become firm. An hour before serving, roll in remaining onion rings.

EGGS IN NESTS

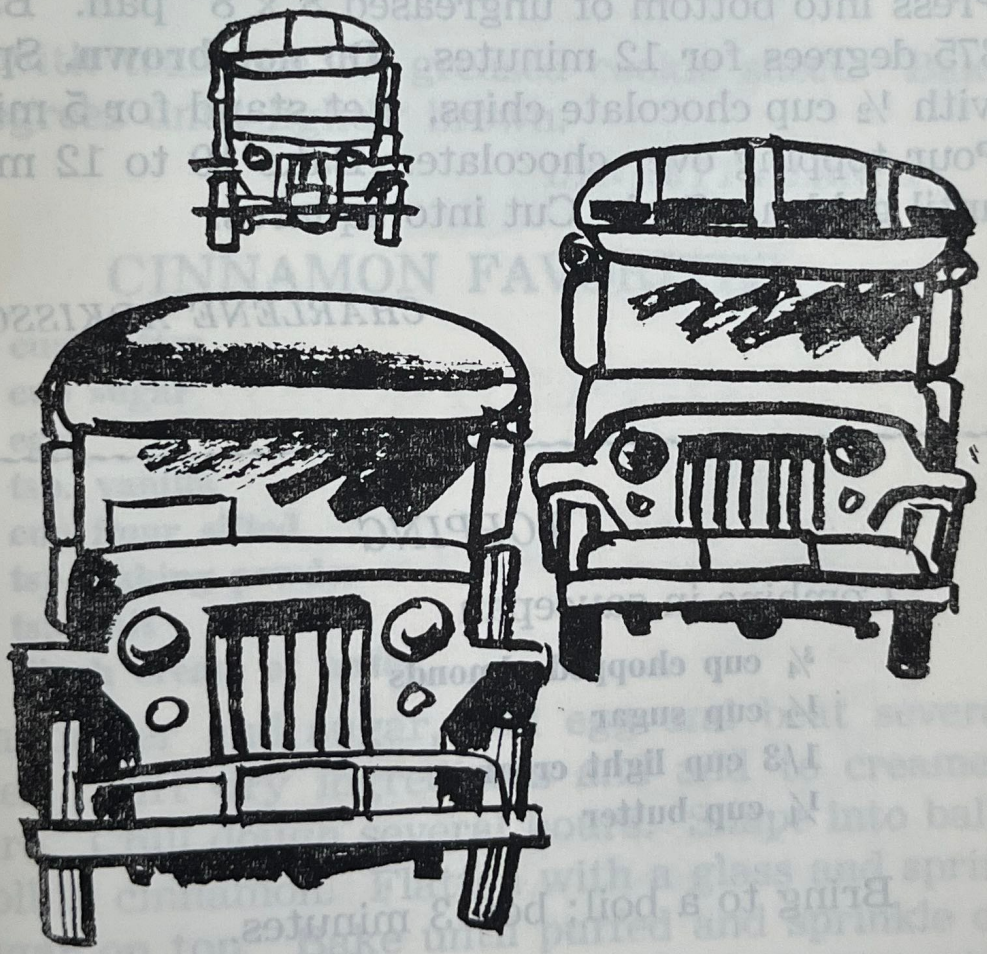
Separate eggs, keeping yolks unbroken. To whites add 1 tbsp. of cold water and a pinch of salt. Beat until stiff. Heap on a slice of toast. Make a depression in the top and drop in an unbroken yolk. Sprinkle with salt and place in moderate oven till slightly brown.

Romans 2:16

Whosoever thou art that judgest: wherein thou judgest another, thou condemnest thyself; for thou that judgest dost practice the same things.

NOTES

Cookies



ALMOND TOSCA BARS

Cream

1/3 cup butter
1 tsp. lemon rind
1/3 cup sugar
½ tsp. salt

Blend in

1¼ cups flour

Mixture will be crumbly.

Press into bottom of ungreased 8 x 8" pan. Bake at 375 degrees for 12 minutes. **Do not brown.** Sprinkle with ½ cup chocolate chips. Let stand for 5 minutes. Pour topping over chocolate. Bake 10 to 12 minutes until golden. Cool. Cut into squares.

CHARLENE ADKISSON

TOPPING

Combine in saucepan

¾ cup chopped almonds
½ cup sugar
1/3 cup light cream
¼ cup butter

Bring to a boil; boil 3 minutes.

APPLESAUCE COOKIES

1 cup sugar
½ cup butter
½ cup applesauce
1 egg
1 tsp. soda in applesauce
1 cup nuts
1 cup raisins
2 cups flour
½ tsp. nutmeg
½ tsp. cinnamon
½ tsp. salt

Drop with teaspoon on greased cookie sheet. Bake 375 degrees until lightly brown.

LYNNETTE LANEY

CINNAMON FAVORITES

½ cup butter
1 cup sugar
1 egg
1 tsp. vanilla
1¼ cup flour sifted
1 tsp. baking powder
¼ tsp. salt
Pinch cream of tartar

Cream butter and sugar, add egg and beat several minutes. Sift dry ingredients and add to creamed mixture. Chill dough several hours. Shape into balls and roll in cinnamon. Flatten with a glass and sprinkle sugar on top. Bake until puffed and sprinkle on more sugar. Finish baking; 350 degrees about twelve to fifteen minutes.

FLORENCE SHOOK

CONFETTI COOKIES

1 cup sugar
½ cup brown sugar
1 cup shortening (half butter)
2 eggs
1 tsp. vanilla
1 tsp. salt
1 tsp. soda
2 1/3 cups flour
½ cup (or more) chopped nuts
1 cup small gumdrops, cut in thirds

Bake 350 degrees on greased cookie sheets.

BETTY ERICKSON

CORNFLAKE MACAROONS

Beat until stiff:

2 eggs whites

Add gradually:

¾ cup sugar
⅛ tsp. salt
1 tsp. vanilla

Add:

2 cups cornflakes
1 cup shredded coconut or
1 cup chopped nuts

Drop by spoonfuls on a greased cooky sheet. Bake until brown in a 350-degree oven.

DARLIS SCOBEY

DATE AND NUT SQUARES

Beat until foamy:

2 eggs

Beat in:

½ cup sugar
½ tsp. vanilla

Sift together and stir in

½ cup flour
½ tsp. baking powder
½ tsp. salt

Mix in:

1 cup cut up pecans
2 cups cut up dates

Spread in well greased 8-inch square pan. Bake at 350 degrees for 25 to 30 minutes. Cut into squares while warm. When cool, remove from pan and dip in confectioners' sugar.

DARLIS SCOBEY

FRENCH-FILLED MERINGUE COOKIES

FIRST LAYER:

1½ cup sifted flour
½ cup confectioners' sugar

Sift together, then blend in

¾ cup butter
1 tsp. almond flavoring
2 egg yolks

Blend well. Press mixture into a 10" square pan. Bake in 350 degree oven for 15 minutes. Cool.

SECOND LAYER:

Spread over first layer

1 glassful pure pineapple jam

Beat until stiff

2 egg whites

Gradually add

3 tbsp. sugar
1 tsp. vanilla

Spread over jam layer.

Sprinkle on top of meringue

1 pkg. sliced almonds

Bake 25 minutes in 350 degree oven.
Cut into squares while hot.

CARMEN CUNNINGHAM

FROSTED JAM BARS

Melt:

½ cup butter

Stir in:

½ cup dark corn syrup

Mix in:

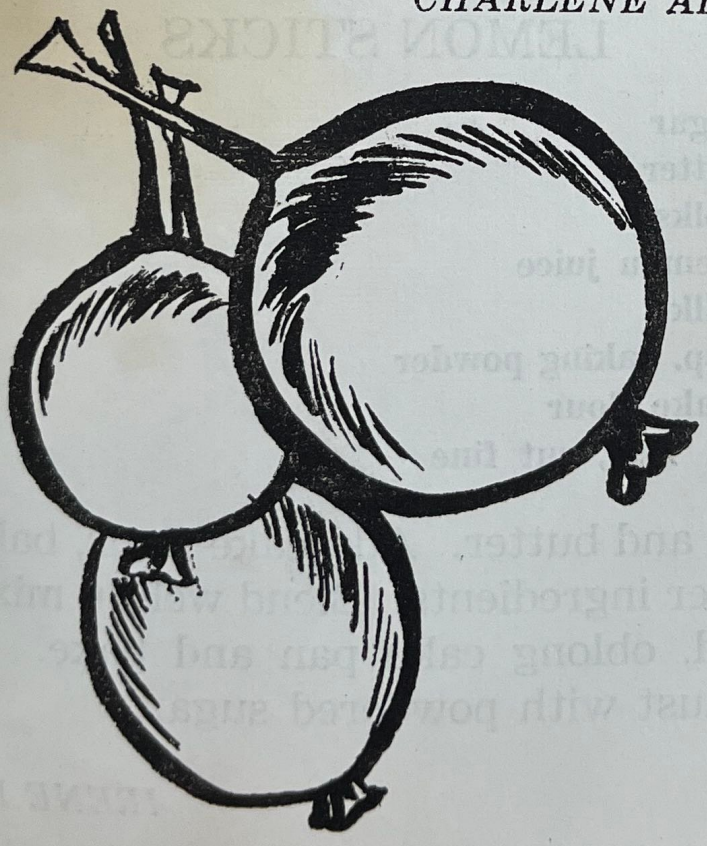
1 beaten egg
½ tsp. vanilla

Sift and add:

1½ cup flour
1 tsp. baking powder
½ tsp. salt
½ tsp. cinnamon

Spread half the batter in greased jelly roll pan 11 x 7 x 1½. Spoon ¾ cup strawberry preserves or jam over. the batter. Carefully cover with remaining batter. Bake in 400 degree oven for 20 to 25 minutes. Frost while warm with confectioners' sugar icing.

CHARLENE ADKISSON



HERSHEY KISSES COOKIES

Mix all together

1 cup sugar
1 cup brown sugar
1 cup peanut butter
1 cup wesson oil
2 eggs
2 tsp. vanilla
1 tsp. salt
2 tsp. soda
2½ cups flour

Form in balls. Roll in white sugar.

Bake 375 degrees five minutes. Put Hershey kisses in each one and bake five to six minutes longer.

LYNNETTE LANEY

LEMON STICKS

1 cup sugar
½ cup butter
8 egg yolks
1 tbsp. lemon juice
½ cup milk
3 level tsp. baking powder
2 cups cake flour
Lemon rind, cut fine

Blend sugar and butter. Add cake flour, baking powder, and other ingredients. Blend well in mixer. Pour into greased, oblong cake pan and bake. Cut into strips and dust with powdered sugar.

IRENE DAVIS

MOLASSES SUGAR COOKIES

¾ cup shortening
1 cup sugar
¼ cup Brer Rabbit Molasses
1 egg
2 tsp. baking soda
2 cups sifted all purpose flour
½ tsp. cloves
½ tsp. ginger
1 tsp. cinnamon
½ tsp. salt

Melt shortening in a 3 or 4 quart saucepan over low heat. Remove from heat; let cool. Add sugar, molasses and egg; beat well. Sift together flour, soda, cloves, ginger, cinnamon, and salt; add to first mixture. Mix well; chill. Form in 1 inch balls, roll in granulated sugar, and place on greased cookie sheets two inches apart. Bake in moderately hot oven, 375 degrees Farenheit for 8-10 minutes.

LETTY WEISS

NO-BAKE COOKIES

2 cups white sugar
½ cup milk
½ cup Crisco
Pinch of salt

Boil hard for about 3 minutes and add the following:

2½ cups oatmeal
½ cup coconut
8 tsp. cocoa

Mix together and drop on wax paper to set until hard, making 18 to 20 cookies.

PAT SMITH

OLD FASHIONED ANISE COOKIES

2 cups flour
1 cup sugar
1 tsp. soda
½ cup sour cream
½ cup shortening or (1 oleo stick)
½ tsp. salt
1 egg
2 tsp. anise

Mix all ingredients and drop on a greased cookie sheet. Sprinkle decoration sugars on top or nutmeg if desired. Bake in 325 degree oven for 20 minutes.

IDABELLE SLEEPER

PECAN BALLS

1 cup pecans
2 tsp. sugar
½ cup butter or 1 stick margarine
1 tsp. vanilla
1 cup sifted flour
pinch salt
confectioners' sugar

Chop nuts fine. Mix nuts, sugar, butter, vanilla, flour, and salt. Work until it holds together. Roll dough into balls. Bake on ungreased cookie sheet for 20 minutes at 375 degrees. Coat, while warm, with confectioners' sugar.

MERLE DICKINSON

ORANGE COOKIES

3 cups shortening
2 cups sugar
2 eggs
1 cup sour milk (scant)
1 tsp. soda
1 tsp. baking powder
1 orange, ground
3½ cups all-purpose flour

Mix and bake on greased cookie sheet at 350 degrees.

ORANGE ICING

2½ cups powdered sugar
2 tbsp. orange juice
3 tbsp. boiling water
1 tsp. butter

Blend well until of spreading consistency. Ice each cookie.

IRENE DAVIS

ORANGE DROP COOKIES

2 cups white sugar
1 cup shortening
1 cup sour milk
2 eggs
1 tsp. soda
4 cups flour
juice of 1 orange and grated rind

Mix together, drop on cookie sheet. Bake in moderate oven. When cool, ice with frosting made by mixing powdered sugar into the grated rind and juice of one orange.

ANNABELLE KEHL

PECAN BARS

Pastry base: Cream until well blended:

½ cup butter or margarine
¼ cup sugar

Beat in well:

1 egg

Combine:

1¼ cups sifted all-purpose flour
⅛ tsp. salt

Add these dry ingredients in about 3 parts to the butter mixture, blending them well. You may work in:

½ tsp. vanilla

Spread dough evenly in a 9 x 12 inch pan. Bake it in a moderate oven 350 degrees for 15 minutes. Spread with the following mixture:

2 beaten eggs
1½ cups brown sugar
½ cup grated coconut
1 cup chopped pecan meats
2 tbsp. flour
½ tsp. baking powder
½ tsp. salt
1 tsp. vanilla

If preferred, omit the coconut and use in all 1-1/2 cupfuls nutmeats. Bake the cake in a moderate oven 350 degrees for 25 minutes. When it is cool spread it with:

1½ cups confectioners' sugar

Thinned to a good consistency to spread with:

lemon juice

Cut the cake in oblongs.

HELEN MASHLING

PERFECT BROWNIES

4 1-ounce squares unsweetened chocolate
1 cup butter or margarine
2 cups sugar
4 eggs
2 teaspoons vanilla
1 cup sifted enriched flour
1 cup chopped walnuts

Melt chocolate over hot water. Cream butter and eggs thoroughly. Add eggs and beat well. Blend in melted chocolate, vanilla, and flour. Mix nuts into batter, or if you like, you can sprinkle them over the top after you pour the batter into pan.

Pour into a greased, 9 x 13 ½-inch pan and bake at 325 degrees for about 35 minutes.

Makes 24 squares, which are very delicious, chewy, and rich.

KITTY MISHLER

SOUR CREAM COOKIES

Cream together

1 cup shortening
2 cups sugar
2 eggs
1 tsp. vanilla
1 cup sour cream

Mix in

5 cups flour
3 tsp. baking powder
1 tsp. salt
½ tsp. soda
1½ cups walnuts chopped fine

Form in balls and flatten with glass on cookie sheet. Sprinkle cinnamon and sugar mixture over cookies. Bake 350 degrees fifteen minutes.

LYNNETTE LANEY

SUGAR AND SPICE COOKIES

Mix together

¾ cup soft shortening
1 cup sugar
1 egg
¼ cup molasses or maple syrup

Sift together

2 cups sifted flour
2 tsp soda
½ tsp. salt
1 tsp. cinnamon
¾ tsp. cloves
¾ tsp. ginger

Mix. Form into balls the size of small walnuts. Place 2 inches apart on greased baking sheet. Bake 10 to 12 minutes at 375 degrees. Roll in powdered sugar while warm. Yield 4 or 5 dozens.

EDITH WOODS

THIN TOFFEE BARS

1 cup butter
1 cup brown sugar
2 cups flour
1 egg yolk
Milk chocolate candy bars

Mix butter, sugar, flour, and egg yolk together. Spread thinly on two large pans. Bake 350 degrees for 15 minutes. Cool. Melt about thirteen ounces of chocolate bars in double boiler. Spread thinly over the crust. Cut into bars.

ANNABELLE KEHL

SWEET POTATO COOKIES

Cream together

½ cup butter
1 cup brown sugar
2 beaten eggs

Add

1 cup cooked mashed potatoes (sweet)
½ tsp. allspice
¼ tsp. cinnamon

Add alternately with

½ cup milk
1 tsp. vanilla

2⅓ cups flour
1 tsp. salt
½ tsp. soda
2 tsp. baking powder

Mix thoroughly, then add and mix

½ cup raisins
½ cup chopped nuts (optional)

Bake on greased cookie sheet for 15 minutes in 350 degree oven.

MARILYN KRUCHELL

We may live without poetry, music, and art,
We may live without conscience and live without heart,
We may live without friends, we may live without books,
But civilized man cannot live without cooks.

... Meredith

NOTES

Desserts Sauces

DATE LOAF

Crush

½ lb. graham crackers

Cut

1 lb. dates (2 cups)
½ lb. marshmallows

Chop fine

1 cup nuts

Whip

1 cup heavy cream

Fold in

1 tsp. vanilla

Combine ½ of the cracker crumbs with the dates, marshmallows, nuts and cream. Shape into a roll — then roll in remaining cracker crumbs. Chill the roll for 12 hours. Serve it by cutting into slices with whipped cream. Serves 12.

CHARLENE ADKISSON

DATE PUDDING

1 lb. dates (seeded)

Put to soak into 2 cups of boiling water. Add 2 tsp. soda and let stand for 1 hour or more.

Mix:

2 cups sugar — pinch of salt
3 tsp. butter
3 beaten eggs
2½ cups flour
1 cup chopped nuts (optional)
soaked dates

Bake in shallow pan at 350 degrees.

Serve with whipped cream or plain.

EDITH WOODS

EASY CHERRY CRISP

2 cans cherry pie filling
¾ stick butter, melted
1 package loaf-size white or yellow cake mix
Pecans, if desired

Pour cherry pie filling into well-buttered pyrex baking dish. Cover with cake mix. Drizzle the melted butter over the top. Scatter a few pecans over the top if desired.

Bake for about 30 minutes in 350 degree oven. Top with ice cream or whipped cream.

DARLIS SCOBEY

A pinch of faith or dash of praise
will do more good to mend the ways
Of erring children—grownups too—
than worlds of finding fault will do.

FLUFF STUFF

Dissolve 1 pkg. jello in 1 cup water. When partially set, whip and add juice of 1 lemon and ½ cup sugar. (You may use juice drained from canned crushed pineapple or fruit cocktail in place of water. In this case, add only ½ lemon and reduce the sugar also.) Whip 1 can well-chilled evaporated milk, adding ½ cup sugar to this. Mix together and add drained fruit, nuts, or coconut.

ANNABELLE KEHL

GRAPEFRUIT SHERBET

Heat

1½ cups grapefruit juice

To melt

¾ cup sugar

Add

¾ cup orange juice to grapefruit and sugar mixture

Put in refrigerator to cool. Freeze to mush stage and then add

1 well-beaten egg yolk

To which has been added

1 cup of whipped cream (or Pet or Carnation milk chilled)
¼ cup sugar
dash salt

Beat egg white until stiff and fold in fruit juice mixture. Freeze about 30 to 40 minutes and stir well, then put back in freezer to freeze. Serves about 6.

FLORENCE SHOOK

PARTY DESSERT

No. 2 can pineapple chunks, drained
1 can mandarin oranges, drained
1 can Angel Flake coconut
¼ lb. miniature marshmallows
½ pint sour cream

Mix all together and chill 24 hours.

ANNABELLE KEHL

LECHE FLAN NO. 1

2 cups evaporated milk
8 egg yolks
1 teaspoon lemon rind or vanilla
1 cup sugar
½ cup caramel syrup

Scald milk in double boiler for 15 minutes. Beat egg yolks. Add the sugar, milk, and flavoring. Pour into 1 quart mold lined with caramel syrup. Place this in large pan half-filled with water. Steam or bake for about one hour or until mixture becomes firm. Cool before removing from mold.

LETTY WEISS

LECHE FLAN NO. 2

4 eggs
1 can evaporated milk
1 cup sugar or more
1 teaspoon vanilla

Beat eggs thoroughly. Add milk, sugar, and vanilla. Mix well. Melt about 2 tablespoons of sugar with a little amount of water in prepared pan (loaf pan preferred) until golden brown. Let it cool, then pour mixture. Set in pan of water and bake for 45 minutes to 1 hour at 350 degrees. Let it cool before removing from pan.

LEE RUSSELL

PINEAPPLE CHIFFON DESSERT

36 marshmallows
½ cup milk

Melt in double boiler then cool

1 cup drained crushed pineapple

Add to marshmallow mixture

1 tsp. vanilla
½ pint of cream, whipped

Fold into mixture and set aside in refrigerator while preparing crust.

18 graham cracker squares (crushed)
1/3 cup melted butter

Put half of crust mixture into baking dish, cover with pineapple mixture then top with remaining crust. Chill at least 12 hours.

BETTY LEWIS

TROPICAL PUDDING

3 well beaten eggs
4 tbsp. flour
¾ cup flour
Cubed pineapple
2 or 3 diced bananas
Nut meats
1 doz. marshmallows cut in small pieces
Juice from large can of cubed pineapple

Cook eggs, flour, sugar and juice in double boiler until thick. Cool. Mix with cubed pineapple, bananas, nuts, and marshmallows.

MARJORIE S. CORNELL

CHOCOLATE SAUCE

¼ cup margarine
2 sqs. chocolate
¼ cup cocoa
¾ cup sugar
1 cup evaporated milk
pinch salt
1 tsp. vanilla

In double boiler melt margarine and chocolate together. Mix sugar and cocoa. Add to chocolate. Add cream and salt, stirring constantly until thick. Add vanilla.

LORRAINE WRIGHT

HOT FUDGE SAUCE

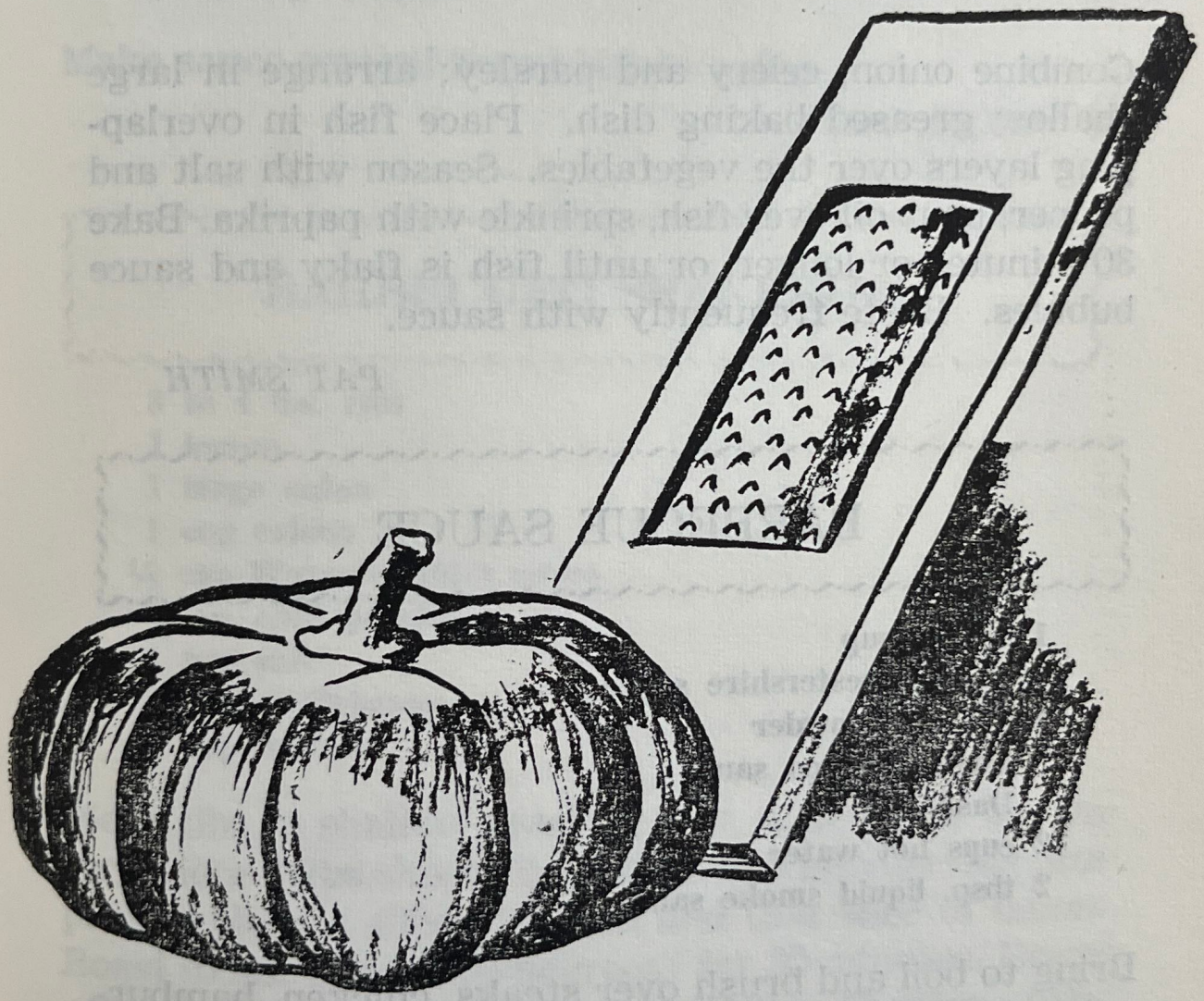
3 squares chocolate
¼ cup water
1 cup sugar
½ cup white corn syrup
1 cup evaporated milk
1 tsp vanilla

Melt chocolate in double boiler and gradually add water. Stir until smooth. Add sugar and syrup. Cook to soft ball stage. Remove from fire and add evaporated milk. Flavor and serve hot. Serves 6 to 8. Keeps well in refrigerator and may be served as cold fudge sauce.

ANNABELLE KEHL

NOTES

Meats



BAKED FISH

1 cup chopped onion
½ cup chopped celery and tops
½ cup chopped parsley
2 lbs. fish fillets
1 tsp. salt
⅛ tsp. pepper
¼ cup pure vegetable oil
¾ tsp. paprika
2 8-oz. cans tomato sauce

Combine onion, celery and parsley; arrange in large shallow greased baking dish. Place fish in overlapping layers over the vegetables. Season with salt and pepper, pour oil over fish, sprinkle with paprika. Bake 30 minutes or longer, or until fish is flaky and sauce bubbles. Baste frequently with sauce.

PAT SMITH

BARBECUE SAUCE

1 cup catsup
⅓ cup Worcestershire sauce
1 tsp. chili powder
Dash Tabasco sauce
Dash salt
2 cups hot water
2 tbsp. liquid smoke sauce

Bring to boil and brush over steaks, chicken, hamburgers, etc., while broiling. Keeps in refrigerator indefinitely.

ANNABELLE KEHL

BARBECUED CHICKEN BASTING SAUCE

½ cup white vinegar
⅓ cup salad oil
1½ tsp. Worcestershire sauce
½ tsp. minced onion
1½ tsp. tomato paste or catsup
3 tsp. salt
1 clove garlic, minced
1 tsp. paprika
6-8 drops Tabasco
¼ tsp. dry mustard

Make sauce several hours before using.

CATHY MUNN

BARBECUED SPARERIBS

3 to 4 lbs. ribs
1 lemon
1 large onion
1 cup catsup
⅓ cup Worcestershire sauce
1 tsp. chili powder
1 tsp. salt
2 dashes Tabasco
2 cups water

Place ribs in shallow roasting pan, meaty side up. On each piece (ribs should have been cut into serving size pieces) place a slice of lemon and thin slice of onion. Roast in hot oven (450 degrees) for 30 minutes. Drain off fat. Boil sauce and pour over ribs. Continue baking at 350 degrees for one hour. Baste frequently.

CATHY MUNN

BEEF SKILLET SUPREME

½ lb. lean beef strips
1 onion, chopped
1 green pepper, diced
1 chopped celery
1 cup green beans

Cook together 3 to 4 minutes, then add:

4 tsp. cornstarch
1 tsp. soy sauce
¾ cup water

Stir in 4 oz. sliced mushrooms, cook until green beans are tender. Salt and garnish with pimento and serve with rice.

PAT SMITH

BEEF STEW

1 lb. stewing beef (diced)
1 bag carrot (diced or sliced)
1 cup diced celery
1 medium onion (minced)
1 cup diced potatoes

Brown the beef over medium heat. Simmer over low heat for an hour in covered pan after adding enough water to cover the beef. Add the vegetables and season to taste. Cook over low heat another hour adding water as needed. Serve with a salad and hot rolls.

MARILYN KRUCHELL

CHICKEN AND PORK ADOBO

1 large chicken
2 lbs. pork or more
⅓ cup vinegar
Salt and pepper to taste
1 tablespoon soy sauce
3 or more cloves of crushed garlic
1 bay leaf

Cut chicken and pork in pieces and place in a kettle containing enough water to cover chicken and pork. Add the rest of the ingredients and boil until done. Drain meat from the soup stock and fry until golden brown. Make a paste of flour and water and add to soup stock. Simmer until stock thickens. Pour over meat.

LEE RUSSELL

CHUCK ROAST STEAK

5 lb. chuck roast, 3 inches thick
½ cup salad or olive oil
½ cup wine vinegar
½ cup ketchup
1 tsp. salt
1 tsp. pepper
1 clove garlic

Punch holes 2 inches deep, with ice pick, in the roast on both sides. Place in glass or enameled pan. Make sauce of remaining ingredients and pour over chuck. Cover; place in refrigerator at least 12 hours.

Cook on grill over hot charcoal embers. Baste with sauce while cooking. Cook 30 minutes each side. Test with knife for doneness. Makes about 10 servings.

ANNABELLE KEHL

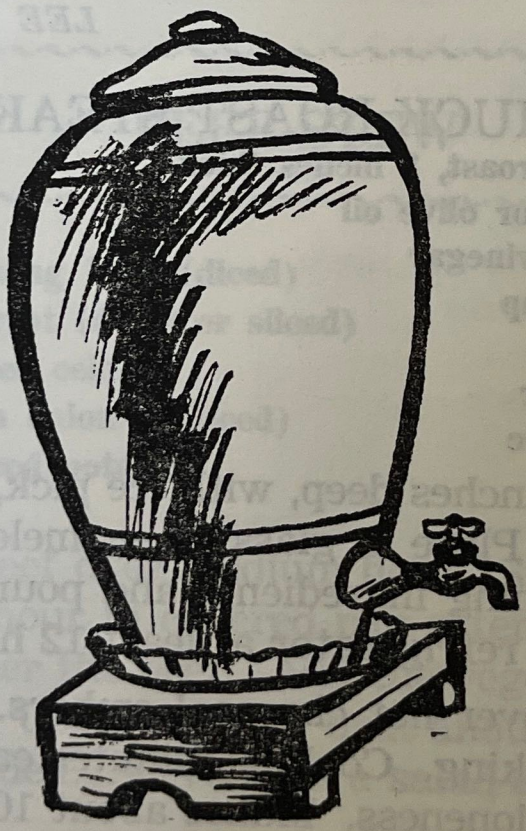
EASY BAKED DINNER

1 chicken cut up
1 bag carrots
4 potatoes

Wash chicken and place in shallow baking pan. Salt and pepper to taste. Dot with margarine or butter. Place in 375 degree oven. Do not cover. Peel and slice carrots. Wash. Place wet carrots in baking dish. Salt and pepper to taste. Dot with butter. Cover. Wash potatoes and stab with fork.

Bake all these in the oven about an hour. Serve with salad.

MARILYN KRUCHELL



HAMBURGER STROGANOFF

1 medium sized onion
2 tbsp. margarine
1 lb. ground beef
1 3-oz. can mushrooms
1 8-oz. carton sour cream
2 tbsp. flour
1 beef bouillon cube
½ tsp. garlic salt
1 tsp. paprika
1 cup water

Brown beef in margarine, stir in flour, onion, bouillon cube, garlic salt, and paprika. Add water, mushrooms with liquid, cover. Simmer 10 minutes — add sour cream and heat.

Serve over noodles.

EDITH WOODS

LOUISIANA SEAFOOD GUMBO

¼ lb. bacon
¼ cup onion, chopped
¼ cup diced green pepper
1 cup diced celery
3 sprigs parsley
2 cups fresh or canned tomatoes
4 cups stock
1 cup raw cleaned shrimp
1 cup fresh or frozen crabmeat
2 cups okra
1 cup cooked rice

Dice and saute bacon. Saute onion, green pepper, and celery until yellow. Add parsley, tomatoes, and the stock. Cook until all the vegetables are soft. Add raw shrimp and crabmeat, the okra, and rice. Cook for 10 minutes and serve hot. Serves 6.

GLORIA ROBERTS

To meet nice people has been my good fortune
To leave these people, my misfortune
But, the U.S.A.F. has its way
Of one making friends, then going away.
With hopes of meeting again some day;
So, before I leave, I would like to say
Thanks, for helping me, on my way
and may God bless you, day by day.
My Love,
Ruth Emmert

MEAT-BALL SUPPER BOWL

1 pound ground beef
¼ cup chopped parsley
1 teaspoon salt
¼ cup water (for meat balls)
1 tbsp. bottled steak sauce
2 tbsp. butter or margarine
6 cups water (for soup)
1 can or envelope (2 to a package) dry onion-soup mix
1 cup chopped celery
½ cup uncooked rice
½ cup grated scraped raw carrot

Mix ground beef lightly with parsley, salt, water, and steak sauce in a bowl; shape into 36 small balls. Brown in butter or margarine in a kettle; remove and set aside for next step; pour off drippings.

Heat the 6 cups water to boiling in kettle; stir in soup mix, celery, and rice; cover. Cook 15 minutes; stir in carrot and meat balls. Cook 5 minutes longer, or until rice is tender.

Ladle into soup bowls; garnish with parsley sprigs, if you wish. Serves 6.

JOAN CIANI

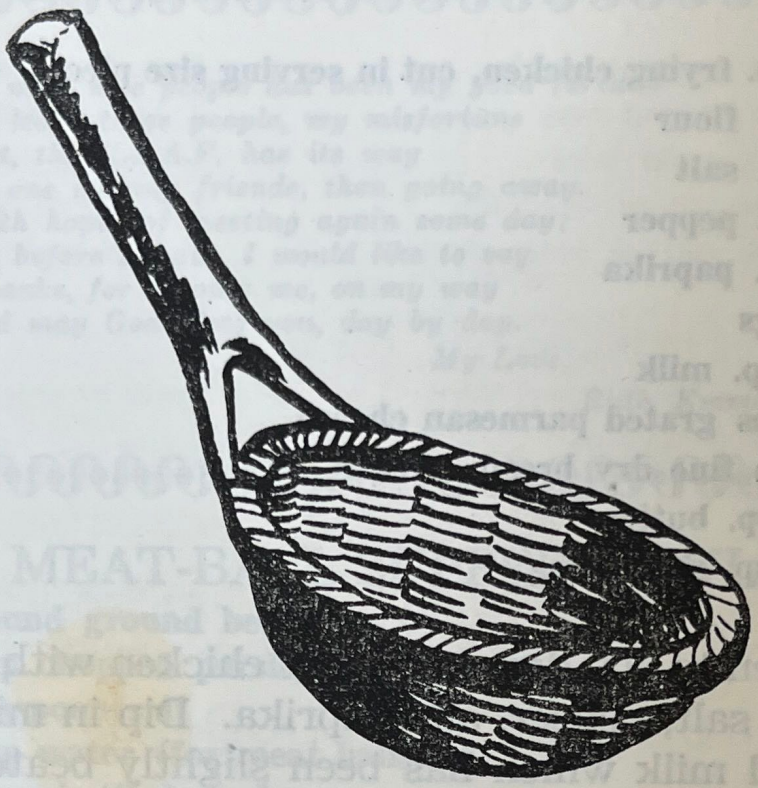
PARMESAN OVEN FRIED CHICKEN

2-3 lb. frying chicken, cut in serving size pieces
1 cup flour
2 tsp. salt
¼ tsp. pepper
2 tsp. paprika
2 eggs
3 tbsp. milk
2/3 cups grated parmesan cheese
⅓ cup fine dry bread crumbs
2 tbsp. butter
2 tbsp. shortening

Heat oven to 400 degrees. Coat chicken with mixture of flour, salt, pepper, and paprika. Dip in mixture of eggs and milk which has been slightly beaten. Roll in cheese and bread crumb mixture. Let stand 5 to 10 minutes. Melt butter and shortening in shallow baking pan in oven. Place coated chicken, skin side down in pan. Bake 30 minutes. Turn and continue baking until tender, which should be about 30 minutes. Makes 6 servings.

PAT SMITH

Be not forgetful to entertain strangers; for thereby some have entertained angels unawares. Hebrews 13:2



PORK CHOPS ORIENTAL

2 tbsp. shortening
4 large shoulder pork chops
½ tsp. salt
Dash pepper
¼ cup honey
½ cup chicken consomme
¼ cup soy sauce
2 tbsp. catsup
Dash ground ginger
½ clove crushed garlic

Melt shortening in skillet, season chops with salt and pepper and fry until nicely browned. Mix remaining ingredients, pour over chops, cover and cook over low heat 1 to 1½ hours or until tender. Serves 4.

ANNABELLE KEHL

POOR MAN'S STROGANOFF

¼ cup butter or margarine
½ cup minced onions
1 lb. ground beef
1 clove garlic, minced
2 tbsp. flour
2 tsp. salt
¼ tsp. pepper
¼ tsp. paprika
1 can condensed cream of chicken soup, undiluted
1 cup sour cream
Parsley

Saute onions in butter until golden. Stir in meat, garlic, flour, salt, pepper, paprika and saute for about 5 minutes. Add soup, simmer for 10 minutes. Stir in sour cream, sprinkle with parsley. Serve on mashed potatoes, rice, noodles or toast. Six servings.

ANNABELLE KEHL

PORK ROAST AND RICE

1 large pork loin roast
(any type may be used)

Brown on top of stove.
Place in roaster and add

2 cans tomato soup
2 cans water
2 medium onions chopped
4 stalks celery, chopped

Roast at 325 degrees, covered until 60 minutes before it is done.
Then add

2 cups rice

and return to oven to complete roasting. This should serve about 8 people.
For a smaller roast make half a recipe.

FLORENCE SHOOK

SHANGHAI FRIED LUMPIA

2 lbs. ground pork
2 cups finely diced green onions
1 cup finely diced regular onions
1 egg — raw, slightly beaten
½ cup water chestnuts, finely diced
Salt and pepper to taste
50-75 pieces of lumpia wrapper

Combine all ingredients and mix well. Take about a teaspoonful of mixture and wrap with wrapper. Form into size of a finger. Deep fry in slow fire until golden brown.

LEE RUSSELL

SWEET SOUR SAUCE

1 cup water
2 tbsp. vinegar
2 tbsp. sugar
½ tsp. salt
1 tsp. soy sauce

Bring to a boil and add 1 tbsp. corn starch dissolved in 1 to 1½ tsp. water. Continue to boil until done.

Your teenager may be moody, careless of the rights of others, and downright rude; but remember when the stew begins to boil, it is not anywhere near done.

SPARERIBS AND SAUERKRAUT

Season ribs day before with salt, pepper, Accent, onion salt, and garlic salt. In Dutch oven, brown ribs (leave in strips). Then drain off grease and put a rack under ribs. Add small amount of water as needed and simmer, low, around 2½ hours.

Place Kraut into a pan, add some soy sauce, kitchen bouquet, brown sugar, and Accent. Heat the Kraut and keep pouring the broth off the spareribs into the Kraut. Cook Kraut slow, 20 minutes. Add water if you want more juice. When ribs are done, cut in pieces and place on top of Kraut in skillet or baking dish.

Bake in moderate oven at 350 degrees for 15 to 20 minutes.

JOY WILCOXEN

STUFFED FLANK STEAK

2 steaks, scored
Salt and pepper
½ cup hot water with beef bouillon cube, dissolved
Bread stuffing (recipe below)

Cover steaks with bread stuffing. Roll up and fasten securely with skewers and string. Season outside of meat. Brown well on all sides. Add the water with bouillon. Cover and cook in moderate oven 1½ hours (350-degrees). You can make good gravy from the broth.

KITTY MISHLER

BREAD STUFFING

4 cups bread cubes
3 tbsp. onion, (chopped)
1 tsp. salt
¼ tsp. pepper
¼ tsp. poultry seasoning, if desired
Sage, to suit taste
⅓ cup melted butter
Hot water with bouillon cube, moistened

Combine bread, onion, seasonings; add the butter and liquid. Gently mix.

SWEET AND SOUR BEEF BALLS

Mix:

1 lb. ground beef
1 egg
1 tbsp. cornstarch
1 tsp. salt
2 tbsp. onion (or 1 tbsp. onion powder)
few grains black pepper

Form into balls. Brown in small amount of oil, then drain. To 1 tbsp. of oil add 1 cup pineapple juice and cook over low heat a few minutes. Then add mixture of:

3 tbsp. cornstarch
½ cup sugar
1 tbsp. soy sauce
3 tbsp. vinegar
6 tbsp. water

Cook until juice starts to thicken, stirring constantly. Add meat balls, pineapple chunks and green peppers (2 or 3) cut in strips length-wise. Let cook on low heat until peppers are done. Serve over rice.

LORRAINE WRIGHT

He who receives a benefit should never forget it; he who bestows should never remember it.

TERIYAKI SAUCE

½ cup sherry
½ cup soy sauce
1 tsp. meat tenderizer

You may add

Worcestershire sauce
garlic or ginger to taste

Use a chuck roast, arm roast, tenderloin, etc. It should be two inches thick. Marinate two or three days in the above sauce. Turn regularly.

Charcoil broil on grill over coals that are not too hot. It should cook slowly for an hour or more. Baste regularly with remaining sauce to which has been added about

¼ cup Wesson oil

Do not salt the meat as it will taste salty enough from the marinating sauce.

FLORENCE SHOOK

WESTERN HASH

1 lb. ground beef
1 cup chopped green pepper
½ cup chopped onion
½ cup uncooked rice
½ teaspoon salt
Dash of pepper
2 cans tomatoes

Brown meat. Stir in green pepper, onion, salt, and pepper. Add rice and tomatoes. Cover and simmer 25 minutes, stirring occasionally. Top with Velveeta cheese slices. Serves 6.

LAURA EHRING

Pastry Pies

PIE CRUST

3 cups flour
1¼ cups lard
1 tsp. salt
1 whole egg
1 tbsp. vinegar
5½ tbsp. cold water

Cream flour, lard, and salt with electric mixer. Beat egg slightly and add to it the vinegar and water. Combine egg mixtures with flour mixture, mixing with your hands, pastry blender or mixer, as you prefer. This will make four single or two double crusts. Roll out very thin. If all dough is not used, remainder may be stored in refrigerator.

LETTY WEISS

ALABAMA PECAN PIE

3 egg whites — beat until foamy
¼ tsp. cream of tartar
pinch salt

Beat until it stands in peaks. Gradually add

1 cup sugar

Crunch

15 soda crackers until the size of peanuts.

Fold in

1 cup chopped pecans and
½ tsp. vanilla

Grease

9 inch pie pan

Bake at 350 degrees for 20 minutes.

LETTY WEISS

ANGEL DELIGHT PIE

1 cup graham crackers rolled fine
1 cup white sugar
1 cup English nuts
1 tsp. baking powder
3 eggs, separated

Mix dry ingredients together, add egg yolks. Beat egg whites stiff and add to mixture. Bake in greased pie pan for 25 minutes or more at 350 degrees.

ANNABELLE KEHL

BROWNIE PIE

3 egg whites
dash salt
¾ cup sugar
½ cup chopped nuts
¾ cup fine chocolate wafer crumbs
½ tsp. vanilla
1 cup sweetened whipped cream

Beat egg whites and salt until soft peaks form. Gradually add sugar, beating until stiff peaks form. Fold in crumbs, nuts, and vanilla. Spread evenly in lightly buttered pie pan (9"). Bake in slow oven 325 degrees about 35 minutes.

Cool thoroughly. Spread top with sweetened whipped cream. Chill 3 to 4 hours. Trim with curls of shaved unsweetened chocolate.

An 8" pie pan makes a thicker pie and you can cut 6 pieces from each pie which makes a big serving as it is rich.

FLORENCE SHOOK

CLOUD-TOP CHERRY PIE

Mix in 2 qt. saucepan ½ cup sugar and 2 tbsp. cornstarch. Drain 1 can cherries (about 1 lb.), saving juice. Add water to juice to make 1 cup. Stir gradually into sugar mixture.

Stir over medium heat until mixture begins to boil. Boil and stir 1 minute. Take off heat. Stir in cherries, 1 tsp. lemon juice, and few drops red food coloring. Cool. Spread in 9 inch baked pastry crust.

Mix until smooth 3 oz. pkg. cream cheese, softened, and 2 tbsp. lemon juice.

Chill 2/3 cup evaporated milk in ice tray until almost frozen at edges. Put ice-cold milk, ¼ cup sugar and ½ tsp. almond extract into cold small bowl (1½ qt. bowl).

Using cold beaters, whip with electric mixer at high speed or with rotary beater until stiff. Beat in cream cheese mixture at medium speed. Spoon over cherries. Chill 3 hours. Top with toasted, slivered almonds.

NORMA NIXON

Thou hast given so much to us, dear Lord, give one thing more—a grateful heart.

CHESS PIE

Mix together:

2 cups sugar
½ cup butter
1 heaping tablespoon flour
1 heaping tablespoon cornmeal
4 eggs, well beaten

Mix, then add:

½ cup water
2 tablespoons Karo syrup
1 teaspoon lemon juice
1 teaspoon vanilla

Pour into unbaked pie shell. Bake 15 minutes at 400 degrees, then reduce heat to 325 degrees and bake about 45 minutes.

DARLIS SCOBEY

CHOCOLATE PECAN PIE

1 baked pie shell

Cream

½ cup oleo and
2/3 cup white sugar

Blend in

1 square melted chocolate

Add

1 tsp. vanilla and
2 eggs, one at a time

Beat each egg five minutes at medium speed. Add

¾ cup chopped pecans

Fill pie shell and refrigerate for a few hours. Top with whipped cream.

LYNNETTE LANEY

CREAM CHOCOLATE PIE

Bake 1 pie shell. Let cool.

Heat 6 Hershey bars and 1 cup marshmallow creme in 1 cup milk until all is dissolved. Cool.

Whip ½ pint whipping cream and fold into above mixture. Pour into baked shell and refrigerate several hours.

MERLE DICKINSON

FRESH PEACH CHIFFON PIE

¾ cup sugar
1½ cups chopped fresh peaches
1 tbsp. unflavored gelatine
¼ cup cold water
½ cup boiling water
1 tbsp. lemon juice
⅛ tsp. salt
½ cup heavy cream, whipped

Add sugar to peaches, let stand for 30 minutes. Soften gelatine in cold water and add boiling water. Cool. Add peaches, lemon juice, and salt. Chill partially. Fold in cream. Fill graham cracker crust and thoroughly chill.

ANNABELLE KEHL

FUDGE PIE

Make early on the day or about 1½ hours before serving:

Pack 1½ pint vanilla ice cream in small shallow bowl; freeze. Start heating oven to 325°F.

Over very low heat, melt ¾ cup butter or margarine with 3 squares unsweetened chocolate, stirring occasionally, until smooth.

Meanwhile, with mixer at high speed, beat 3 eggs five minutes or until very thick, beat in 1½ cups granulated sugar until light-colored, then blend in ¾ cup all-purpose flour, 1½ tsp. vanilla extract and the chocolate mixture.

Pour into greased 9 inch glass pie plate; bake 30 minutes. Cool. Mix 1½ tsp. instant coffee powder with 3 tbsp. canned chocolate syrup. At serving time:

Dip bowl of ice cream in hot water; with a small spatula loosen ice cream from sides of bowl and invert on Fudge Pie. Pour chocolate syrup over top. Makes 8 servings.

NORMA NIXON

Fear knocked on the door, Faith answered and no one was there.

GERMAN SWEET CHOCOLATE PIE

¾ cup milk
½ bar German Sweet Chocolate
½ lb. miniature marshmallows
1 tsp. vanilla

Heat together until marshmallows are all dissolved. Let cool. Fold in ½ pint whipping cream, whipped stiff. Put in baked 9" pie shell, either plain or graham cracker crumb, cooled. Chill at least 2 hours. Decorate with chocolate curls or sprinkles, if desired.

ANNABELLE KEHL

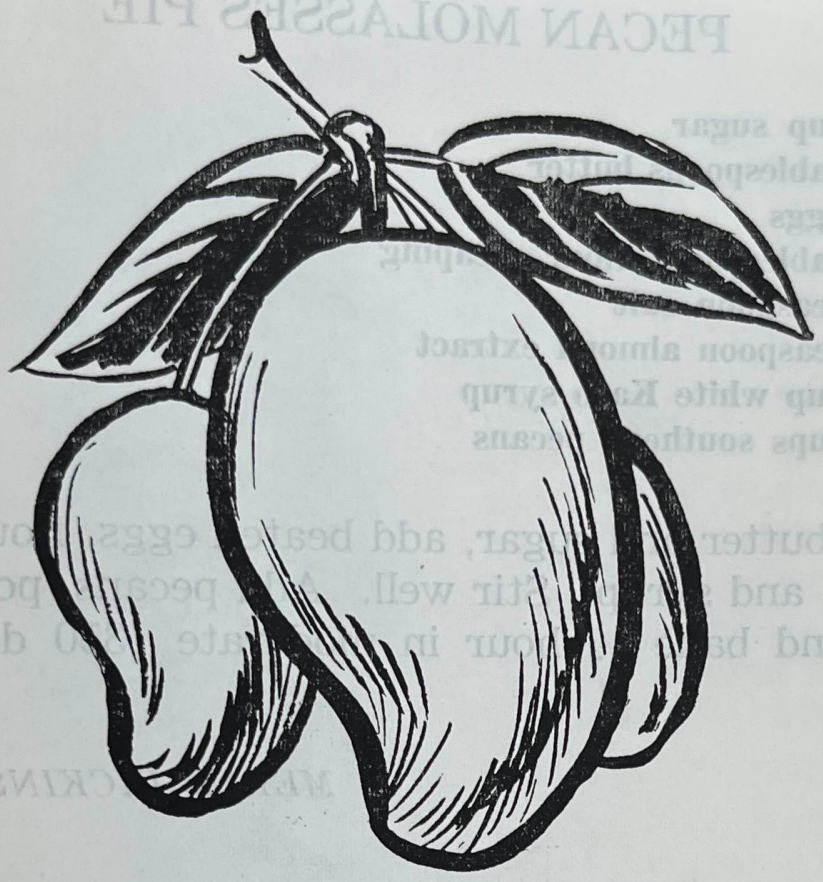
LEMON CHESS PIE

Mix together

2 cups sugar
4 eggs
1 rounded tbsp. flour
½ cup butter
2 large lemons (juice only)

Pour into unbaked pie shell. Bake at 350 degrees for 30 minutes.

CHARLENE ADKISSON



MANGO PIE

3½ cups sliced mangoes, half-ripe
2 to 3 tablespoons flour
1 tbsp. lemon juice
¼ tsp. ground nutmeg
½ teaspoon ground cinnamon
1 cup sugar

Line pie pan with pastry. Mix flour, spices, and sugar. Put in layer of mango slices, sprinkle with sugar mixture, repeating until all are used. Sprinkle with lemon juice, cover with pastry, and bake in 425 degree oven for 10 minutes. Continue to bake for 30 to 40 minutes in 350 degree oven.

ANN DOWDA

PECAN MOLASSES PIE

½ cup sugar
2 tablespoons butter
2 eggs
2 tablespoons flour, heaping
½ teaspoon salt
1 teaspoon almond extract
1 cup white Karo syrup
1½ cups southern pecans

Cream butter and sugar, add beaten eggs, flour, salt, extract, and syrup. Stir well. Add pecans, pour in a crust and bake ½ hour in moderate (350 degrees) oven.

MERLE DICKINSON

SOUR CREAM PIE

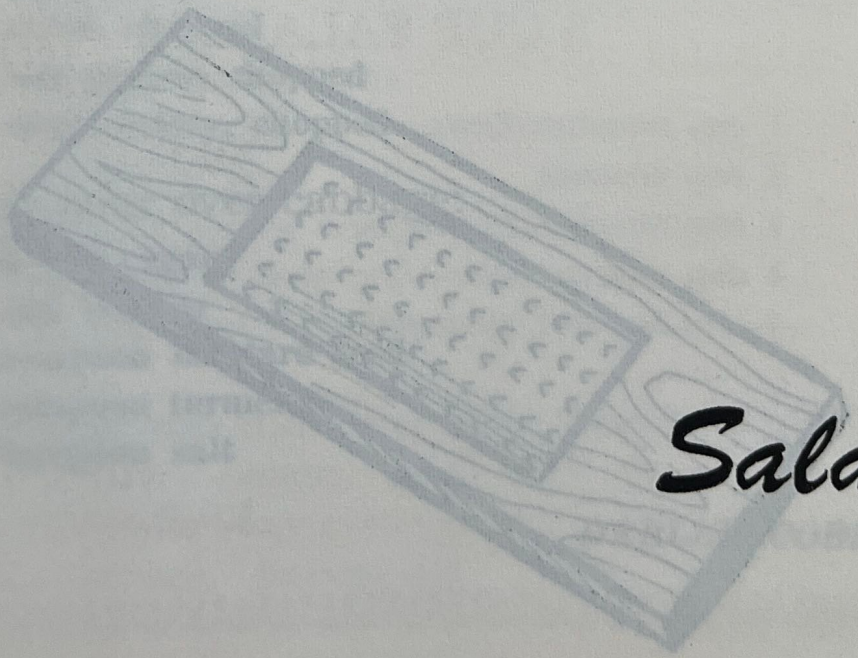
3 beaten eggs

Then add:

1 cup sour cream
1 cup sugar
1 cup raisins

Pour in unbaked pie shell, sprinkle with cinnamon. Bake about 1 hour 350 to 375 degree oven.

BETTY ERICKSON



Salads

ACHARRA
(PAPAYA MIXED PICKLES)

Peel and grate

green papayas to make 8 cups

Add

1 cup salt (coarse) and work with hands

Add

warm water and drain well

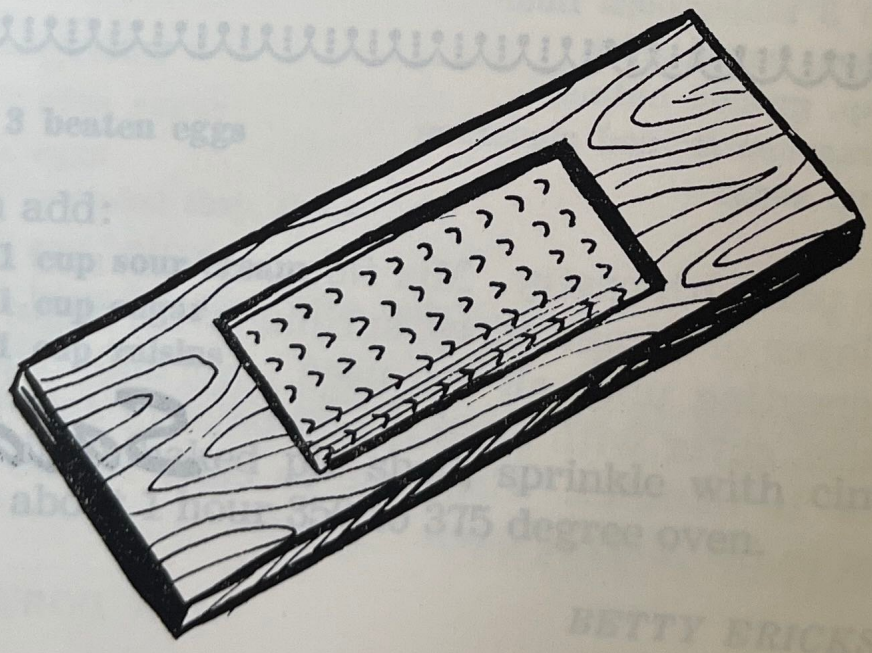
Boil pickle solution for a few minutes with

one head garlic
20 pieces native onions
1 red sweet pepper
1 green pepper
1 small piece ginger
all sliced into long and thin strips

Cool the pickle mixture and pour over the papaya and grated carrots, if desired.

Remove air bubbles by inserting a knife along the side of the container and fill up with more pickle solution. Cover tightly. Pickles taste better the next day.

LETTY WEISS



PICKLE SOLUTION

For a sweet sour pickle

1 cup vinegar
2/3 cup sugar
1 tsp. salt

For a sweet pickle

1 cup vinegar
¾ cup sugar
1 tsp salt
raisins, if desired

CABBAGE SLAW

Mix together:

1 cabbage, shredded
1 onion, chopped
1 bell pepper, chopped
2 stems celery, chopped

Mix and pour over cabbage:

2/3 cup sugar
1 cup vinegar
1 teaspoon mustard seed
½ teaspoon turmeric
½ teaspoon salt

DARLIS SCOBEY

CRANBERRY SALAD

2 pkg. cherry jello
2 cups water (hot)
½ cup water (cold)
1 cup pineapple syrup
1 cup sugar
1 tbsp. lemon juice
1 cup ground cranberries
1 orange rind, ground
1 cup chopped celery
½ cup chopped nuts

Grind cranberries and orange rind, add to the remaining ingredients. Chill in refrigerator overnight.

CAROL VINCENT

5 CUP SALAD

1 cup marshmallows
1 cup coconut
1 cup mandarin oranges
1 cup sour cream
1 cup crushed pineapple

Drain and mix. Allow to chill overnight.

EDITH WOOD

GREEN GRAPE SALAD

1½ cup seedless green grapes
1 cup drained pineapple chunks
¾ cup sliced bananas
1 pkg. (3 ounces) soft cream cheese
¼ cup mayonnaise
lettuce cups

Combine 3 fruits, refrigerate.

Mix cream cheese and mayonnaise with wooden spoon until smooth. Fold gently into fruit. Serve in lettuce cups.

CATHY MUNN

JELLIED CRANBERRY SALAD

2 packages cherry jello
1¾ cups hot water
¼ cup lemon juice
1 teaspoon grated orange rind
1 can (1 lb.) whole cranberry sauce
2 cups thick sour cream.

Dissolve jello in hot water. Add lemon juice, orange rind, cranberry sauce. Chill until slightly thickened, then fold in the sour cream. Chill until firm. Unmold on crisp lettuce. Serves 10.

IRENE DAVIS

LORRAINE SALAD

1 cucumber partly peeled
1 onion (medium)
4 stalks celery

Put through food chopper and drain. Add:

½ lb. cottage cheese
½ cup mayonnaise
1 pkg. lime jello dissolved in
½ cup boiling water

Add jello to above mixture, stir well. Let stand four hours.

LORRAINE WRIGHT

RED AND WHITE FREEZE

1 1 lb. can (2 cups) jellied cranberry sauce
2 tbsp. lemon juice
1 3 oz. pkg. cream cheese
¼ cup mayonnaise
¼ cup sifted confectioners' sugar
1 cup chopped walnuts
1 cup heavy whipped cream

Crush cranberry sauce, add lemon juice, and pour into one quart mold. Combine cream cheese, mayonnaise, and sugar. Blend well and add nuts. Fold into whipped cream and spread over cranberry mixture. Freeze until firm. Cut into wedges. Serves 6 to 8.

CHARLENE ADKISSON

7-UP JELLO SALAD

2 boxes Lemon Jello
2 cups boiling water
2 cups 7-up beverage
1 cup miniature marshmallows
1 cup crushed pineapple

TOPPING

2 tablespoons butter
2 tablespoons flour
1 egg, slightly beaten
¼ cup sugar
1 cup pineapple juice
1 cup whipping cream

Mix lemon jello and boiling water and let cool. Add 7-up beverage to the jello mixture, and fold in marshmallows, and crushed pineapple. Pour into long pan or baking dish to harden.

Combine butter, flour, egg, sugar, and pineapple juice. Cook until mixture thickens; let set until cold, then fold in the whipped cream. Spread this topping over the jello mixture. Grate a package of frozen cream cheese over the topping. Sprinkle with nuts.

IRENE DAVIS

THREE BEAN SALAD NO. 1

1 can green beans
1 can yellow wax beans
1 can red kidney beans
1 large onion
1 small green pepper

Drain all three cans of beans. Cut onion into rings. Chop green pepper. Cover and marinate 24 hours in refrigerator. Serves 6 to 8.

Note: I have substituted green lima beans at times for the kidney beans, and have found it equally good, though not so colorful.

ANNABELLE KEHL

MARINADE

½ cup sugar
½ cup salad oil
1 teaspoon salt
½ cup vinegar
Chopped pimiento (optional)

THREE BEAN SALAD NO. 2

1 package frozen wax beans
1 package frozen lima beans
1 package frozen green beans
1 medium sized onion, thinly sliced
¾ cup Italian style salad dressing
Lettuce

Combine beans in saucepan with 1 cup water and 1 tsp. salt. Bring to a boil; cover closely and simmer until tender (8 to 10 minutes). Drain, add onion, and toss with salad dressing. Cover and let marinate in refrigerator until well chilled. Arrange lettuce and beans in a large bowl to serve.

Note: Canned kidney beans, wax beans, lima beans, and green beans may be used instead of the frozen beans.

IRENE DAVIS

YUM YUM SALAD

1 pkg. lemon jello
1 cup water
1 cup pineapple
1 cup grated American cheese
¼ cup sugar
1 cup nuts
1 cup whipped cream

Dissolve jello in 1 cup of water, add pineapple and sugar. Cool this mixture to the consistency of soft jelly. Add grated cheese, nuts, and whipped cream.

MIRTH LAFFERTY

SALAD VINCENT

1 can green beans
1 can peas (drained)
1 can pimientos
4 stalks celery (chopped)
1 green pepper

Make 24 hours before serving. Add:

1 cup vinegar
1 cup sugar
¼ cup salad oil
1 tsp. salt
1 tsp. paprika
Pepper to taste

DRESSING

2½ tablespoons salt
2½ tablespoons paprika
2½ tablespoons dry mustard (yellow)
2½ tablespoons grated onion
3 cups sugar

Mix above ingredients and 1 1/3 cups white vinegar. Beat well with mixer. Add 2/3 cup mayonnaise and whip well. Add 4 cups salad oil. Whip well. Makes ½ gallon.

CAROL VINCENT

Vegetables

ASPARAGUS-EGG CASSEROLE

2 tablespoons butter
2 tablespoons flour
½ teaspoon salt
Pepper
1½ cup milk
1 cup grated cheese
1 cup buttered bread crumbs
4 hard cooked eggs, sliced
1 cup slivered almonds

Make white sauce of first 5 ingredients. Stir in cheese. Put half the buttered crumbs and almonds in buttered casserole. Place alternate layers of eggs, asparagus, and cheese sauce on the crumbs. Cover top with remaining crumbs. Bake in moderate oven for 15 minutes.

DINORAH CLOYD

CORN AMANDINE

1 tbsp. hot butter
3 tbsp. slivered almonds

Toast almonds in butter, then stir in:

1 12-ounce can whole-kernel corn which has been drained

Season and heat.

FLORENCE SHOOK

FLUFFY POTATOES

6 medium potatoes
Hot milk
Salt and Pepper
6 to 8 tablespoons grated cheese
¾ cup heavy cream, whipped

Cook potatoes in salted water until done. Drain and mash, using hot milk, salt, and pepper to taste. Butter may be added, if desired.

Place in a greased, 2-quart casserole dish. Blend whipped cream and grated cheese thoroughly and spread over potatoes.

Bake in 350-degree oven about 15 minutes or until lightly browned.

KITTY MISHLER

GERMAN CELERY

2 cups diced celery
1 teaspoon salt
2 tablespoons sugar
1½ to 2 tablespoons vinegar
2 tablespoons flour
1 egg
1 cup water
¼ cup sour cream

Cut celery in 1-inch pieces; the outside stems may be used. Cook celery in salt water until tender and almost dry. Make a dressing with the egg, flour, sugar, vinegar, and water. Bring dressing to a boil; when it thickens add the sour cream. Pour dressing over celery and serve at once. Serves 5.

Note: Substitute 3 to 4 cups onions for celery.

ANNABELLE KEHL

GREEN BEANS ALA LIZ

1 can green beans
½ medium onion, chopped
⅓ lb. crisply fried bacon, crumbled
Vinegar

Heat beans and drain. Put into serving dish. Put chopped onion and bacon over top. Sprinkle 2 or 3 tbsp. vinegar over all and serve.

ANNABELLE KEHL

GREEN BEANS WITH CHEESE

2 cans drained green beans
4 strips crisply fried bacon
1 tbsp. butter
salt to taste
2 slices American cheese
1 tbsp. finely minced onion

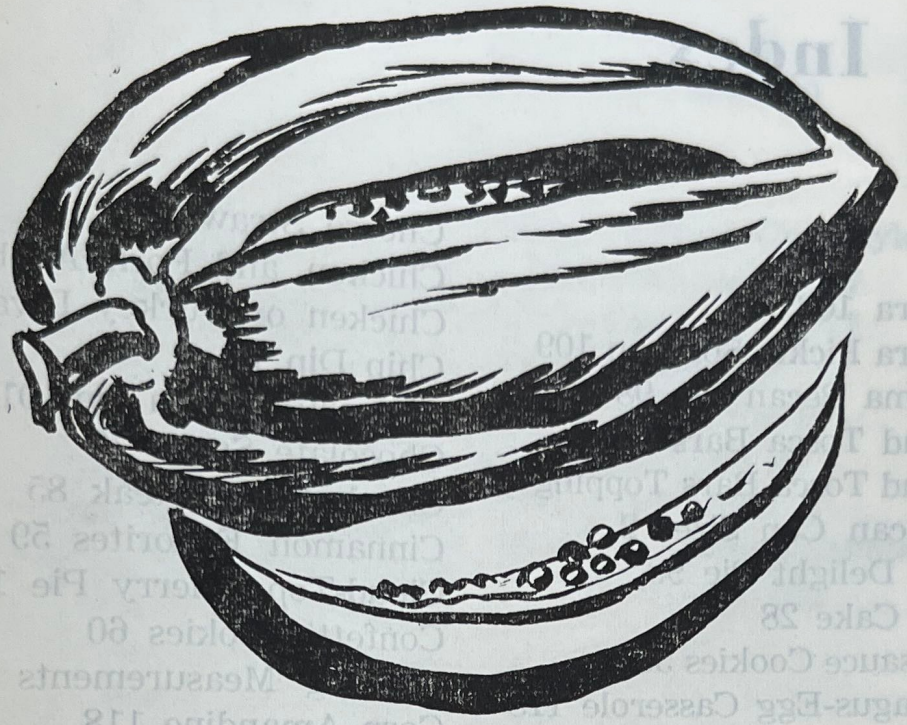
Combine butter, onion, and crumbled bacon. Saute for a few minutes until onion is partially cooked. Add green beans, salt, and crumbled cheese. Cover and allow to cook at a very low heat until cheese is well melted and combined with the green beans.

BARBARA WORCESTER

POTATOES RISSOLE

Scrub and dry 3 large baking potatoes; cut into 8 pieces. Pour ¼ cup salad oil into baking pan, 10 x 8 x 2; toss potatoes in oil to coat completely. Bake in oven, turning 2 or 3 times, for 1 hour or until tender and golden brown (350 degrees).

MONICA PARKER



SCALLOPED EGGPLANT

1 eggplant (1½ to 2 lbs)
¼ lb. grated American cheese
¼ lb. chopped onion
1 #2 can tomatoes (mashed)
4 eggs (beaten until mixed, not light)
1½ cups bread crumbs
1 cup butter or margarine or bacon drippings
½ cup butter for crumbs
Salt and Pepper

Peel and dice eggplant, and boil tender in salted water. Fry onion in butter until tender (not brown). Add tomatoes, cheese, eggs and about half of crumbs to eggplant. Bake in greased casserole in 350 degrees oven until nearly done (set but not firm). Remove, cover with buttered crumbs and return to oven to brown lightly. Serves 12.

CHARLENE ADKISSON

Index

A

Acharra 108
Acharra Pickle Solution 109
Alabama Pecan Pie 98
Almond Tosca Bars 58
Almond Tosca Bars Topping 58
American Can Sizes 2
Angel Delight Pie 99
Apple Cake 28
Applesauce Cookies 59
Asparagus-Egg Casserole 118

B

Baked Fish 82
Banana Bread 18
Barbecue Sauce 82
Barbecued Chicken Basting Sauce 83
Barbecued Spareribs 83
Beef Skillet Supreme 84
Beef Stew 84
Brownie Pie 99

C

Cabbage Slaw 109
Candy Kisses 42
Carnation Cake 29
Carnation Cake Frosting 29
Cheese Ball 6
Chess Pie 101
Cheese Roll 6
Cheese Souffle 54
Cheese Straws 54
Chicken and Pork Adobo 85
Chicken or Turkey Divan 48
Chip Dip 7
Chocolate Pecan Pie 101
Chocolate Sauce 79
Chuck Roast Steak 85
Cinnamon Favorites 59
Cloud-Top Cherry Pie 100
Confetti Cookies 60
Cooking Measurements 2
Corn Amandine 118
Cornflake Macaroons 61
Corn Fritters 24
Corn Pones 20
Country Club Punch 10
Cranberry Salad 110
Cream Chocolate Pie 102

D

Date and Nut Bread 18
Date and Nut Squares 61
Date Cake 28
Date Loaf 74
Date Pudding 74

E

Easy Baked Dinner 86
Easy Cherry Crisp 75
Eggs in Nests 55

F

Fifty Dollar Chocolate Cake 30

Five Cup Salad 110
Fluffy Potatoes 119
Fluff Stuff 75
French-Filled Meringue Cookies 62
French Pancakes 22
Fresh Peach Chiffon Pie 102
Frosted Jam Bars 63
Fruit Cake 31
Fruit Cakes, Individual 35
Fruit Cocktail Cake No. 1 32
Fruit Cocktail Cake Topping 32
Fruit Cocktail Cake No. 2 33
Fruit Cocktail Cake Frosting 33
Fudge Pie 103

G

German Celery 119
German Sweet Chocolate Pie 104
German Beans ala Liz 120
Green Beans with Cheese 120
Grapefruit Sherbet 76
Green Grape Salad 111

H

Hamburger Casserole 48
Hamburger Stroganoff 87
Heavenly Hash Cake 34
Hershey Kisses Cookies 64
Hot Fudge Sauce 79

J

Jellied Cranberry Salad 111
Jewish Coffee Cake 20
Jewish Coffee Cake Filling 20

K

Kool Aid Punch 10

L

Lasagne, Short-Cut Style 49
Leche Flan No. 1 77
Leche Flan No. 2 77
Lemon Cake 34
Lemon Chess Pie 104
Lemon Muffins 25
Lemon Sticks 64
Louisiana Seafood Gumbo 87
Lorraine Salad 112

M

Mango Pie 105
Meat-Ball Supper Bowl 88
Milkless and Eggless Wonder Cake 37
Million Dollar Fudge 42
Molasses Sugar Cookies 65

N

Nato Rice Casserole 50
New Fudge Cake 36
No-Bake Cookies 65

O

Oatmeal Muffins 25
Old Fashioned Anise Cookies 66
Open Faced Chicken Sandwiches 23
Orange Blossom Punch 11
Orange Cookies 67
Orange Cookies Icing 67
Orange Drop Cookies 67

P

Parmesan Oven Fried Chicken 89
Party Dessert 76
Peanut Brittle 43
Pecan Balls 66
Pecan Bars 68
Pecan Molasses Pie 106
Perfect Brownies 69
Pie Crust 98
Pineapple Chiffon Dessert 78
Pizza Burgers 23
Poor Man's Stroganoff 91
Pork Chops Oriental 90
Pork Roast and Rice 91
Potatoes Rissole 120
Pralines 43
Prune Cake 38
Prune Cake Frosting 38
Punch No. 1 12
Punch No. 2 13

Q

Quick Nut Fudge 44

R

Raisin Spice Cake 40
Red and White Freeze 112
Rice with Cheese Sauce 51
Rum Cake 39
Rum Cake Icing 39
Russian Tea 13

S

Salad Dressing 116
Salad Vincent 116
Scalloped Eggplant 121
Seafoam Punch 11
Seven-Up Jello Salad 113
Seven-Up Jello Salad Topping 113
Shanghai Fried Lumpia 92
Shanghai Fried Lumpia Sweet Sour Sauce 92
Social Punch 14
Sour Cream Coffee Cake 21
Sour Cream Cookies 69
Sour Cream Pie 106
Spanish Rice 51
Spareribs and Sauerkraut 93
Spiced Tea 15
Strawberry Cake 40
Strawberry Cake Icing 40
Stuffed Flank Steak 94
Stuffed Flank Steak Bread Stuffing 94
Substitutes 2
Sugar and Spice Cookies 70
Sugar Balls 44
Sweet and Sour Beef Balls 95
Sweet Potato Cookies 71

T

Table of Equivalent Weights and Measures 3
Teriyaki Sauce 96
Thin Toffee Bars 70
Three Bean Salad No. 1 114
Three Bean Salad Marinade 114
Three Bean Salad No. 2 115
Tropical Pudding 78

W

Western Hash 96
White Christmas Fudge 45

Y

Yeast Biscuits 19
Yule Log (Cheese) 55
Yum Yum Salad 115

NOTES

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Printer — Regal Printing Company